

# Cherry Blossom and Matcha Tart

**Yield:** 1, 9 ½ inch round tart



Hard

## For Shortbread:

Ingredients:	Amount
Butter, softened	100g
Granulated Sugar	40g
All Purpose Flour	155g
Salt	1g

## For Final Crust:

Ingredients:	Amount
Shortbread Crumbs	285g
Butter, melted	28g
White Sesame Seeds	15g

## For Matcha Pastry Cream:

Ingredients:	Amount
Itaberco Pronto Crema PS-418	83g
Whole Milk	225g
Matcha Powder	2g

## For Cherry Blossom Cream:

Ingredients:	Amount
Itaberco Itaberco Pronto Crema PS-418	83g
Whole Milk	225g
Itaberco Cherry Blossom Compound (CP-202)	15g

# Cherry Blossom and Matcha Tart

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## For Matcha Ganache:

Ingredients:	Amount
Heavy Cream	50g
Matcha Powder	1g
White Chocolate	100g

## For Garnish:

Ingredients:	Amount
Matcha Ganache	As Needed
White Chocolate, melted	As Needed
Edible Flowers	As Needed
Black Sesame Seeds	As Needed
White Sesame Seeds	As Needed

## Tools

- |   |                                   |
|---|-----------------------------------|
| <b>1</b> Digital Gram Scale                       | <b>7</b> Piping Bags              |
| <b>2</b> Kitchen aid mixer with paddle attachment | <b>8</b> Mixing Bowls             |
| <b>3</b> Rubber spatulas                          | <b>9</b> Oven                     |
| <b>4</b> Whisk                                    | <b>10</b> 9 ½ inch round tart pan |
| <b>5</b> Stove Top Burner                         | <b>11</b> Baking Sheet Trays      |
| <b>6</b> Small Sauce Pot                          | <b>12</b> Food processor          |
|   | <b>13</b> Small Offset Spatula    |

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### To Prepare Shortbread:

- 1 Preheat oven to 325°F.
- 2 Scale all ingredients.
- 3 Paddle all ingredients together.
- 4 Crumble dough onto a Half Sheet Tray and bake for 15-20 minutes, or until golden brown.
- 5 Allow shortbread to cool, and then process into crumbs using a food processor.

### To Prepare Final Crust:

- 1 Preheat oven to 325°F.
- 2 Scale all ingredients.
- 3 By hand, combine all ingredients, and then press into tart pan.
- 4 Freeze crust for 30 minutes or until frozen solid.
- 5 Bake crust for 10-15 minutes.
- 6 Allow to cool completely before adding pastry creams.

### To Prepare Matcha Pastry Cream:

- 1 Scale Pronto Crema and set aside.
- 2 Scale milk and matcha powder into saucepan and cook over medium high heat until the milk begins to simmer (about 180°F).
- 3 Remove milk from heat and whisk in Pronto Crema, whisking until the base is dissolved.
- 4 Immediately pour hot pastry cream into tart shell on top of set Matcha Pastry Cream and smooth with small offset spatula.
- 5 Allow to set before adding Cherry Blossom Pastry Cream.

## Cherry Blossom and Matcha Tart

**Yield:** 1, 9 ½ inch round tart



Hard

### To Prepare Cherry Blossom Pastry Cream:

- 1 Scale Pronto Crema and Cherry Blossom Compound separately, set aside.
- 2 Scale milk into saucepan and cook over medium high heat until the milk begins to simmer (about 180°F).
- 3 Remove milk from heat and whisk in Pronto Crema and **Itaberco Cherry Blossom Compound (CP-202)**, whisking until the base is dissolved.
- 4 Immediately pour hot pastry cream into tart shell on top of set Matcha Pastry Cream and smooth with small offset spatula.
- 5 Allow to set for 2-3 hours before decorating and serving.

### To Prepare Matcha Ganache:

- 1 Scale matcha powder and heavy cream into saucepan.
- 2 Boil heavy cream.
- 3 Pour cream over white chocolate and emulsify.

### To Garnish:

- 1 Pipe matcha ganache and melted white chocolate onto the top of the tart as desired.
- 2 Place edible flowers and sesame seeds on top of tart as desired.