

MONT
BLANC
TART
MY WAY



CORSIGLIA



RECIPE BY FRÉDÉRIC CASSEL - FONTAINEBLEAU
"RELAIS DESSERTS" PRESIDENT

TART SHELL AND CHANTILLY CREAM

SWEETENED TART SHELL WITH ALMOND PASTRY CREAM
POUR A CIRCLE OF BLACKCURRANT LIQUOR SYRUP.

USING A PASTRY BAG, SQUEEZE THE APPAREIL (AS DESCRIBED IN RECIPE BELOW) ONTO THE TART INTO A MESH-LIKE, AIRY CREAM.
DECORATE WITH VANILLA-FLAVOURED CHANTILLY CREAM, USING A ST HONORE PASTRY BAG.

CHESTNUT CREAM RECIPE

- . 700 G BUTTER
- . 1 KG CORSIGLIA CHESTNUT CREAM
- . 1 KG CORSIGLIA CHESTNUT PASTE

WHIP THE BUTTER WITH A KNEADING MIXER, SPEED 2.
GRADUALLY FOLD IN THE CORSIGLIA CHESTNUT PASTE, THEN THE CORSIGLIA CHESTNUT CREAM UNTIL SMOOTH. POUR ONTO SHELL USING A PASTRY BAG.

CORSIGLIA SA

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