

White Chocolate–Yuzu Mousse Tartlets with Kumquat Jam

Unlike most home bakers, pastry chefs often think in terms of separately prepared components that come together on the plate to make a perfectly composed and balanced dessert presentation. Here's a great example: a tartlet filled with homemade kumquat jam and almond frangipane and topped with a disk of white chocolate and a light, tangy yuzu mousse. It's a bit of a project, but we promise you, the whole is greater than the sum of the tarts.

SERVES 8

For the white chocolate–yuzu mousse:

1/2 teaspoon powdered gelatin
1 1/2 oz white chocolate, coarsely chopped (1/4 cup)
1/4 cup plus 1/3 cup heavy cream
1 tablespoon bottled yuzu juice

For the tart dough:

2 tablespoons unsalted butter, at room temperature
1/4 cup confectioners' sugar, sifted
1/4 teaspoon kosher salt
1 large egg plus 1 large egg yolk, at room temperature
1/2 cup plus 2 tablespoons all-purpose flour
1 tablespoon almond meal

For the kumquat jam:

3 oz kumquats, sliced crosswise
1/4 teaspoon citric acid or cream of tartar
2 tablespoons plus 2 teaspoons sugar
1/2 teaspoon pectin

For the poached kumquats:

1 cup kumquats
1/2 cup granulated sugar

For the frangipane filling:

1/4 cup almond paste
2 tablespoons unsalted butter
1 large egg, at room temperature
1 tablespoon all-purpose flour

For the white chocolate disks:

9 oz white chocolate, coarsely chopped
8 small sorrel leaves, for garnish

To make the white chocolate-yuzu mousse: In a small bowl, sprinkle the gelatin over 1/2 tablespoon water, stir, and let sit for 10 minutes to bloom.

Put the white chocolate in a medium bowl. In a small pot, bring 1/4 cup of the cream to a boil over medium-high heat. Remove from the heat, add the yuzu juice and gelatin mixture, and stir until fully incorporated. Strain the cream mixture through a fine-mesh sieve placed over the bowl of chocolate. Let sit for 2 minutes, then whisk gently until the chocolate is completely melted.

Place a globe silicone mold with at least eight 1-ounce cups on a parchment lined sheet pan. In a stand mixer fitted with the whip attachment, beat the remaining 1/3 cup cream on medium-high speed until soft peaks form. Be careful not to over whip, as the whipped cream needs to be smooth. Using a rubber spatula, gently fold half of the whipped cream into the white chocolate mixture, then repeat to fold in the remaining whipped cream.

Immediately, spoon the mousse into a pastry bag fitted with a medium plain round tip and pipe into the silicone mold. Place in the freezer for 3 hours, until frozen solid, then unmold, leaving the frozen mousse on the parchment-lined sheet pan. Refrigerate, uncovered, until ready to use.

To make the tart shells: In the stand mixer fitted with the paddle attachment, cream the butter on medium-high speed until fluffy. With the mixer running on medium-low speed, slowly add the confectioners' sugar and salt and mix until fully incorporated. On low speed, add the egg and the egg yolk, one at a time, beating after each addition until incorporated. Add the flour and almond meal and beat until the mixture comes together and is evenly moistened.

Gather up the dough and divide in half. Shape each half into a disk about 1 inch thick, wrap in plastic wrap, and refrigerate for 1 hour. The dough will keep in the refrigerator for up to 2 days or in the freezer for up to 3 weeks; thaw in the refrigerator overnight before using.

Line a quarter sheet pan with parchment paper. Arrange eight 23/8-inch round pastry rings on the prepared pan. On a lightly floured work surface, roll out half of the dough 1/16 inch thick. Using a 31/4-inch-round pastry cutter, cut out 4 dough rounds. Drape each dough round over a tart ring on the sheet pan, then press gently to fit the bottom and sides of the mold. Use a paring knife to cut the excess dough from the rim. Repeat with the remaining dough disk and tart rings. Freeze the lined tart rings for 30 minutes. Preheat the oven to 350°F.

Bake the tart shells for 12 to 14 minutes, until golden brown. Let cool on the pan on a wire rack for 30 minutes, until cool, and then unmold.

To make the kumquat jam: In a small pot, combine the kumquats, 1/4 cup plus 1 tablespoon water, and the citric acid and bring to a simmer over medium heat. Stir in the sugar and pectin and continue to simmer, stirring, for about 6 to 8 minutes, until the mixture thickens enough to coat the back of a spoon. Remove from the heat and let cool to room temperature. Cover and refrigerate until ready to use.

To poach the kumquats: Put the kumquats in a medium heatproof bowl. In a small pot, combine the granulated sugar and 1/2 cup water and

bring to a boil over high heat, stirring to dissolve the sugar. Remove from the heat, pour over the kumquats, and let sit for 1 hour. Cover and refrigerate until ready to use. Slice thinly before using.

To make the frangipane filling: Preheat the oven to 350°F. Spray a 9¹/₄-by-6¹/₂-inch baking pan with nonstick cooking spray, then line with parchment paper. In the stand mixer fitted with the paddle attachment, combine the almond paste and butter and beat on medium speed until creamy and soft. On low speed, add the egg, beating until incorporated. Sprinkle in the flour and mix for 2 minutes, until combined. Transfer the batter to the prepared pan and spread in an even layer.

Bake the frangipane for 12 to 14 minutes, until golden. Let cool completely in the pan on a wire rack. Using a 2-inch-round pastry cutter, cut out 8 rounds. Transfer to a plate or sheet pan, cover with plastic wrap, and set aside until ready to use. The rounds can be made up to 1 day in advance.

To make the white chocolate disks: Place a sheet pan in the refrigerator to chill. Put three-fourths of the chocolate in a microwave-safe bowl and heat in a microwave on high for 30 seconds. Remove the bowl from the microwave and stir the chocolate vigorously with a wooden spoon. Return the bowl to the microwave on high for another 30 seconds and then remove the bowl and stir vigorously again. Return the bowl to the microwave on high for 15 seconds longer, then stir vigorously again as the chocolate begins to melt. If needed, heat for another 5 seconds, being sure to heat only until the chocolate is just melted. Add the remaining chocolate and stir vigorously until all of the chocolate has melted and is smooth. (If the chocolate isn't completely melted, microwave it for another 5 to 10 seconds.)

Remove the cold sheet pan from the refrigerator and place upside down. Spray the bottom of the pan with nonstick cooking spray, then cover with a sheet of parchment paper. Using an offset spatula, spread the chocolate in an even layer on the parchment. Let the chocolate sit for about 3 minutes, until set. Then, using a 2³/₄-inch-round pastry cutter, cut out 8 chocolate disks. Be careful not to twist the cutter as you cut the disks: gently press straight down and then pull the cutter straight up. To remove the disks, place a second half sheet pan, bottom side down, on top of the disks, then flip the pan over, carefully peel away the parchment, and remove the scraps. Transfer to a plate or sheet pan, cover with plastic wrap, and set aside until ready to use. The rounds can be made up to 1 day in advance.

To serve: Place a tart shell on each individual serving plate. Spoon 1¹/₂ teaspoons of the jam onto the bottom of the shell and set a frangipane round on top of the jam. Top the frangipane with a chocolate disk and then with a yuzu mousse round. Garnish with the sliced kumquats and sorrel leaves.