

**Shortbread tart with Gariguettes strawberries and spicy sugar,
herb salad**
Mango/ginger sorbet

(4 persons)

Vanilla-flavored shortbread

Slightly salted butter	100g	Blend the butter with the sugar, almond powder, flour and baking powder. Add the egg yolk and vanilla extract. Spread with a rolling-pin 5mm thick. Allow to cool and cut a circle with a pastry ring <u>75mm</u> in diameter Bake in the oven at 190°C for 15 mins.
Sugar	40g	
Almond powder	15g	
Flour	80g	
Baking powder	2g	
Egg yolk	1	
Vanilla extract	13g	

Passion cream

Passionfruit juice	100g	Cook the fruit juice, eggs and sugar in a bain-marie at 83°C. Add the creamed butter and gelatine. Mix in a blender.
Sugar	140g	
Eggs	2	
Butter	180g	
Gelatine	4g	

Spicy sugar

Szechuan pepper	1g	Mix all the ingredients together. Strain to obtain a fine powder.
Black pepper	1g	
Star aniseed	1g	
Brown sugar	20g	

Herb mixture

Mint/Basil/Tarragon/Dill

Mango, orange, ginger sorbet

Mango purée	200g	Warm the mango purée to 55°C and infuse the grated ginger and orange peel for 1 hour. Pass through a sieve and blend in a sorbetière
Grated orange peel	1/2	
Ginger	4g	

Strawberry syrup

Strawberry purée	100g	Bring the ingredients to the boil.
Sugar	20g	

Decoration

- Gariguettes strawberries in quarters **(200g)**