

**Sweetpea Patisserie x Lady Qooza
Cooking jamming Workshop**

Mont Blanc (chestnut tart)

Ingredients:

A. Meringue disks: (team of 2)	B. Chestnut cream (a):	C. Chestnut cream (b):
1 egg white 60g sugar 10g icing sugar *makes 6*	110g Chestnut puree, sweetened 42g butter 12ml milk 2 tsp. rum 15g meringue from step A.(before icing sugar is added)	80g chestnut cream(a) (before meringue is added) 160g sweetened chestnut puree 60ml whipping cream
D. Cream Chantilly:	E. Decoration:	
120 ml whipping cream 5g sugar	Sifted icing sugar	

How to::

A. Meringue disks: (Preheat oven to 120C)

1. Whisk the egg white with an electric mixer until foamy.
2. Gradually add in the sugar in 2 additions and whisk until glossy and hold firm peaks.
3. Weigh out 20g of the meringue mixture and set aside for later use.
4. Gently fold in the sifted icing sugar.
5. Spoon the mixture into piping bag fitted with plain tip, and pipe out 5cm rounds onto parchment paper lined baking sheet.
6. Bake for at 2-3 hours until golden brown all the way through.



B. Chestnut cream (a):

1. Mix chestnut puree, milk, butter and rum in a mixing bowl until fully whipped.
2. Weigh out 120g of this chestnut mixture and set aside for later use.
3. Gently fold in the reserved meringue mixture from step A.

C. Chestnut cream (b)

1. Place reserved chestnut cream (a) from above step, and both of the sweetened and unsweetened chestnut puree in a mixing bowl.
2. Bring the whipping cream to a boil, slowly add to the chestnut mixture, whisk until smooth without any lump.

D. Cream chantilly:

Whip the cream and sugar to medium peak,

To assemble:

1. Pipe a round dollop of chestnut cream (a) onto each meringue disk.
2. Pipe whipped cream on top of the chestnut cream.
3. Set aside in fridge to chill.
4. Place chestnut cream (b) in a piping bag (fitted with a special piping tip just for Mont Blanc) and generously pipe the cream on top to form a dome shape dessert.
5. Dust with sifted icing sugar.

~~Bon Appetite!!~~