



# P' TART

Molecular Gastronomy

Note by Note

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# THE IDEA

Deconstruct a traditional recipe as lemon tart using pure compounds instead common food ingredients

- Crust: Mimic of some ingredients in order to obtain a similar product
- Curd: Change in the ingredients to create a new curd with a reduced heating process.

# CRUST

## Preparation method

- Combine all the ingredients with the use of a food processor to ensure incorporation of the fatty acids, in order to make the dough.
- Chill the dough into the refrigerator for 20 min
- Preheat the oven to 210° C
- Roll the dough and transfer it to a tart mold.
- Prick the dough all over with a fork, then bake the tart shell in the oven for 15 minutes, or until the dough is golden brown.
- Remove from the oven and, let the shell cool before filling.



Ingredients	%
Wheat starch	39.1
Water	16.0
Palmitic acid	14.2
Oleic acid	14.2
Wheat gluten	8.5
Sugar	7.1
Salt	0.9

# “CURD”

## Preparation method

- With 5% of the water prepare a solution of calcium monophosphate.
- Add to the 95% of water the citric acid, malic acid and sugar and start the heating.
- Measure the temperature and when it reaches 50°C pour slowly the pectin checking dissolution of the powder before adding more.
- Reach the boiling point and remain in that condition for 2 minutes.
- Remove from heating and add the calcium solution, limonene and curcumin



Ingredients	%
Water	87.5
Sugar	7.0
Citric acid	1.5
Limonene	1.0
Curcumin	1.0
Pectin	1.0
Malic acid	0.5
Calcium monophosphate	0.5

## PRODUCT PREPARATION

- Into the cold baked crust pour the hot mixture to fill it.
- Take the tart to the fridge for 1 hour.
- Remove from the fridge just before consumption





# Expansion ideas

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- Possibilities with different flavors (Orange, strawberry, vanilla)
- Alternative low sugar filling for other pastry products



# References

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