



# Coconut Sable Breton

with yuzu curd and coconut crème

## INSIGHT – PASTRY CHEF MARCUS BRAUN **ANCHOR FOOD PROFESSIONALS**

These unique pastry cases are a perfect solution – they do not require any blind baking as they rise during baking & collapse in the middle on cooling which gives the tart case a perfect centre to pipe a variety of different fillings into.



## Sable Breton

### INGREDIENTS

200g caster sugar	165g plain flour
225g salted butter	150g desiccated coconut
2g vanilla essence	12g baking powder
3 egg yolks	

### METHOD

Cream the sugar, butter, vanilla together and then add the yolk.  
Fold in the sieved dry ingredients and pipe into prepared tins.  
Bake at 180°C for 10 to 12 minutes until golden.

## Coconut Crème

### INGREDIENTS

150g coconut cream  
100g Anchor Cream  
15g icing sugar  
2g vanilla paste

### METHOD

Chill all of the ingredients in a bowl for 1 hour.  
Whisk the chilled mixture to a firm peak.

## Yuzu Curd

### INGREDIENTS

115g yuzu juice	70g caster sugar
2 eggs	70g Mainland Salted Butter

### METHOD

Whisk together the juice, eggs and sugar in the pot.  
Add the chopped butter and bring to the boil whisking continuously until thickened.  
Pass through a fine sieve and then pour into the baked sable Breton cases and set in the fridge for 60 minutes.



**Anchor Cream** is a smooth and luxurious full fat cream – ideal for pouring, whipping or cooking.

## TO ASSEMBLE

Pipe the coconut crème onto the set curd and decorate as desired.



### Tip

Try exchanging the lime juice in the curd for passionfruit or lemon for a great alternative.

Pure New Zealand butter! **Mainland Salted Butter** is made from all-natural ingredients – no added colouring, preservative or artificial flavour. Just the pure, natural butter taste we all know and love.