

FRUIT GLAZE (NAPPAGE)

Makes: 500g (enough to glaze an 8-inch cake)

Time: 30 minutes

INGREDIENTS

139g ($\frac{3}{4}$ cups) sugar

346g ($1\frac{1}{2}$ cups) water

15g ($1\frac{1}{4}$ tbsp) NH pectin, available online

Tip: It's important to use NH pectin for this recipe. It's a type of pectin that's thermally reversible, so it can be set, re-melted, and set again. Standard apple pectin will not work.

EQUIPMENT

Whisk

Pastry brush

STORAGE

Store in the fridge in an airtight container for up to 1 week.

METHOD

In a medium pot, bring half of the sugar and all of the water to a boil.

In a bowl, whisk the other half of the sugar with the NH pectin. Once the syrup is boiling, sprinkle the sugar-NH pectin mixture into the syrup, whisking constantly until dissolved.

Tip: It's important to combine some of the sugar with the NH pectin first, and then sprinkle it into your sugar water slowly. If you were to add just NH pectin in all at once, you'll end up with a clumpy glaze.

Continue boiling the syrup, whisking constantly, to dissolve and activate the pectin, about 3-4 minutes. Remove from the heat and let cool to room temperature.

Tip: It is best to make this clear glaze ahead of time, let it cool, the re-warm it just before using.

Pour the nappage into a resealable container and refrigerate until ready to use.

When you're ready to glaze, microwave the glaze until it's hot and liquidy, so it'll easily and evenly pour on or brush onto fruit (you may add a little water to loosen it up if it's too thick). If it looks like it's slightly separated, use a hand blender to blitz it together. Make sure to tap the container a bit so that the bubbles from blending go away. Brush a thin and even layer onto your fruits that are already on your finished cake or tart.

Tip: Because your nappage is hot when brushed on, make sure whatever fruits you're brushing it onto are cold so that it doesn't wilt them. The nappage should set solid within 1 minute.

STRAWBERRY TART: PRESENTATION STYLES



Makes: 1 8-inch tart

COMPONENTS

1 8-inch vanilla sablé shell
150g cup quick strawberry jam
300g cup pastry cream
2 lbs fresh strawberries, hulled
50g (½ cup) cup clear glaze, rewarmed

EQUIPMENT

Cardboard cake circle
Paring knife
2 uncut piping bags
Pastry brush

METHOD

Place the tart shell on a cake stand or cardboard cake circle.

Fill 1 plastic piping bag with the jam, then twist the open end of the bag to close. Snip the tip of the bag off and pipe the jam in a spiral pattern evenly over the bottom of the tart shell until it's mostly covered. Reserve about 20% of the jam in the bag for later use.

Fill the second plastic piping bag with the pastry cream, then twist the open end of the bag to close. Snip the tip of the bag off and pipe the pastry cream in a spiral pattern evenly over the jam.

On a cutting board, halve the strawberries lengthwise, making sure to group large halves at one end of the cutting board and group smaller halves toward the opposite end.

Starting with the larger halves, arrange them cut side up and tips pointing outward along the entire edge of the tart so their points extend about ¼ inch beyond the edge of the shell. Continue arranging halves in this fashion until they form a ring, then continue making concentric circles with the halves, working toward the smaller pieces, until they meet in the center and completely cover the pastry cream. From the top, the tart should look like a blooming flower.

Gently brush the warmed glaze over the cut side of each strawberry only, working from the base toward the tip like painting a fingernail, to make a thin, delicate layer.