

Module 1

Calamansi Tartlets

For the crust

1/2 cup + 1 tablespoon unsalted butter, at room temperature
1/2 cup sugar
pinch of salt
2 large eggs, at room temperature
1-3/4 cup all-purpose flour

For the filling

5 ounces calamansi juice
3 large eggs
1 large egg yolk
3/4 cup sugar
pinch of salt
1 cup unsalted butter, at room temperature and cut into cubes

For the candied calamansi

1/2 lb calamansi
1 cup sugar
1 cup water

For the whipped cream

1 pint heavy whipping cream
sugar
vanilla

Making the crust

Combine butter, sugar, and salt and mix until smooth in the bowl of a stand mixer fitted with the paddle. Add eggs one at a time until smooth. Scrape down sides of bowl. Add flour all at once and mix on low speed until flour is just incorporated.

Shape dough into a disk, wrap with plastic wrap and refrigerate for 2 hours.

Preheat oven to 375 degrees F.

Lightly flour the work surface. Roll out the dough into a 1/8-inch thick 12- to 13-inch round. Transfer dough to 9-inch tart pan with removable bottom. Using a paring knife, trim off all but 1/2 inch or so of the dough overhang. Fold the overhang in, pressing the sides of the dough so that they come up 1/3-inch higher than the sides of the pan.

Freeze crust until firm, about 15 minutes.

Line crust with foil and fill with dried beans or pie weights. Bake crust until sides are set and begin to turn golden, about 25 minutes. Remove foil and beans. Continue to bake until crust is pale golden, 15 minutes longer. Cool on rack for 30 minutes.

Making the filling

Combine *calamansi* juice, whole eggs, egg yolk, sugar and salt in a double boiler or a metal bowl set over a pot of simmering water. Whisk the ingredients together until the mixture becomes thick and the temperature rises to 180 degrees F. Let the filling cool to 140 degrees F. Incorporate the butter into the cooled filling using a whisk or an immersion blender.

Making the candied calamansi

Slice *calamansi* into 1/4- to 1/2-inch strips, making sure to remove the seeds. Combine sugar and water in a small saucepan. Bring to a boil then reduce heat to a simmer and continue stirring until sugar is completely dissolved. Add the *calamansi* slices and cook until they are translucent, about 10 to 15 minutes.

In a separate bowl, beat heavy cream and sugar with a wire whisk until peaks form.

Assembling the tart

Beat the whipping cream in a chilled bowl with chilled beaters at high or medium-high speed until thick. Add sugar and vanilla and beat to the desired consistency.

Pour the filling on the baked crust and top generously with whipped cream. Garnish with candied *calamansi*.

