



**QUEEN**  
-EST 1897-  
Professional

**MAKES:** 16 x 100mm Tarts

**PREP:** 1 hour 30 minutes

**COOK:** 1 hour 45 minutes

*Refer to recipe for component breakdowns*

# maple pumpkin bacon

## Tart with Candied Salted Pecans

The maple, pumpkin and bacon flavours of this autumnal dessert combine with the rich flavours of Queen vanilla and maple syrup. Level up your dessert menu with this perfectly balanced tart.

### Ingredients

#### Maple Syrup Brick Pastry Tart Shells

**Makes:** 16 x 100mm Tart Shells

**Prep:** 10 min **Cook:** 8 min

10 sheets Brick Pastry

200mL Queen Pro Pure Canadian Maple Syrup

#### Pumpkin Cubes

**Serves:** 16 **Prep:** 15 min **Cook:** 5 min

200g Kent pumpkin

50mL water

80g caster sugar

2 tbs Queen Pro Organic Madagascar Vanilla Extract\*

#### Maple Bacon Crumb

**Serves:** 16 **Prep:** 5 min **Cook:** 30-45 min

oil for spraying wire rack

200g short cut bacon

100mL Queen Pro Pure Canadian Maple Syrup

50g brown sugar

### Method

**RECIPE BY:** Angelica Iuliano

Queen Professional Brand Ambassador

#### STEP 1

For maple syrup brick pastry, preheat oven to 180°C. Place a sheet of brick pastry on to a chopping board and brush evenly with maple syrup. Add another sheet of pastry on top and repeat process until all sheets are stacked on top of each other and brushed evenly with maple syrup.

#### STEP 2

For the tart shells, divide maple pastry sheets to layers of 2. Cut out 100mm rounds and place on top of a tart shell, pressing another tart shell on top. Bake at 180°C for 6 minutes. Remove from oven and carefully remove tart shells immediately. If pastry is still slightly blonde, cook for a further 2 minutes to achieve an even golden colour. Set aside to cool and firm up.

#### STEP 3

For the pumpkin cubes, make a sugar syrup using the water, sugar and vanilla extract. Peel pumpkin and dice into small cubes 1cm x 1cm. Place pumpkin into a pan and add 2 tbs of the sugar syrup. Toss pumpkin around on a medium high heat until the syrup begins to caramelize and go sticky. Add 1 more tbs of syrup if pumpkin isn't cooked yet. Remove pumpkin from pan when 90% cooked, leaving a slight bite in texture. Place onto a piece of baking paper and spread out to allow to cool.

#### STEP 4

For maple bacon crumb, preheat oven to 180°C. Place a piece of baking paper on a tray with an oil sprayed wire rack on top. Place bacon on wire rack and bake for 10 minutes. Place maple syrup and brown sugar into a pot and bring to the boil, until the sugar has dissolved. Remove bacon from the oven and brush evenly with the maple syrup sugar mixture. Place back in the oven for 5-8 minutes, until the bacon becomes a deep brown caramelised colour. Remove from oven and place pieces of bacon on to a piece of baking paper to cool down. Once cold, blitz roughly in a food processor to create a chunky crumb texture.

*See over for remaining ingredients and method*

\* Queen Pro Organic Extract can be used as a substitute instead.



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# maple pumpkin bacon

## Tart with Candied Salted Pecans

### Ingredients *(Continued)*

#### Candied Salted Pecan

**Serves:** 16 **Prep:** 10 min **Cook:** 30-40 min

500mL canola oil  
125g pecans, roasted  
150mL water  
150g caster sugar  
2g salt

#### Pumpkin Vanilla Cheesecake Mousse

**Serves:** 16 **Prep:** 50 min **Cook:** 30 min

425g Kent pumpkin  
oil for roasting  
225g cream cheese  
2 tsp cinnamon powder  
2 tsp nutmeg  
1 tsp all spice  
½ tsp ground ginger  
½ tsp ground cloves  
115g brown sugar  
1 tbs Queen Pro Organic Madagascan  
Vanilla Bean Paste<sup>^</sup>  
8g Queen Pro Parisian Essence  
500mL cream

### Method *(Continued)*

#### STEP 5

For candied salted pecans, preheat oven at 160°C. Set pot of oil to a continuous heat of 165°C. Toast pecans in the oven at 160°C for 10 minutes until golden with roasted aromas. Bring water, sugar and salt to a boil, once boiled, add pecans and continue to cook until 110°C. Strain pecans well and slowly lower into pot of oil. Fry for 3 minutes or until dark and golden. Place onto a cooling rack and sprinkle crushed sea salt over the top, toss around so pecans are evenly coated. Allow to cool and store in an airtight container.

#### STEP 6

For pumpkin vanilla cheesecake mousse, preheat oven at 180°C. Peel and cut pumpkin into wedges, coat with oil and place on a tray with baking paper. Place in the oven and bake for 30 minutes, or until pumpkin is soft. Remove from oven and allow pumpkin to cool completely. Once cold, place in a food processor and blend until a puree. Strain through a fine strainer, set aside.

#### STEP 7

In a mixing bowl with the paddle attachment, beat cream cheese, spices, brown sugar, vanilla bean paste and Parisian essence until smooth. Remove paddle attachment and attach whisk, whip cream cheese mixture until light and fluffy. Add pumpkin puree and fold together lightly by hand. Whip cream to medium-thick peaks, fold through pumpkin mixture lightly by hand.

#### STEP 8

To assemble, place an even layer of roasted pumpkin on the base of the tart shells. Pipe a peak of pumpkin cheesecake mousse into the shells. Sprinkle maple bacon crumb over the top. Place two candied pecans on top as garnish and serve.

<sup>^</sup> Queen Pro Organic Vanilla Bean Paste can be used as a substitute instead.