

Chocolate tartlet, marbled chocolate icing

Recipe for 12 Tapas



Description

A pie tart stuffed with a lightly cooked chocolate ganache. Finalized with a marbled chocolate plaque.

Ingredients

Dough

- 215 Gr Flour
- 55 Gr Icing sugar
- 25 Gr Sugar
- 130 Gr Butter
- 25 Gr Almond powder
- 2 Gr Salt
- 55 Gr Egg

Ganache

- 120 Ml 35% cooking cream
- 50 Ml Milk
- 120 Gr Dark chocolate
- 2 Unit(s) Egg

Garnish

- 150 Gr Dark chocolate
- 100 Gr White chocolate

Preparation

- Preparation time **30 mins**
- Preheat your **Four** at **375 F°**

Dough

Make sure that the butter is room temperature and soft. Place it in your stand mixer bowl. Add the sugar and mix well. Add the egg and continue to mix.

At the same time, pass the dry ingredients through a sieve. Make sure it is well combined.

Add the dry ingredients to the stand mixer and mix until well combined. Wrap the dough in plastic wrap and let rest in the fridge for at least 4 hours.

Once rested, knead the dough until it is soft enough to work easily. Roll the dough out to a thickness of 2-3 mm and make circles of roughly 10cm in diameter. Transfer to the freezer once cut into circles. Once frozen, place each circle on the underside of a muffin mold, making sure they are well

centered. Gently transfer to the oven and cook until you have a nice coloration.

Ganache

Bring the cream and milk to a boil in a sauce pot.

Pour it in a mixing bowl on top of the chocolate. Add the eggs and combine thoroughly. Transfer this mixture to the pie shells.

Transfer to the oven at 170°C and immediately turn off the oven. Leave in the oven for 15-20 minutes.

Finishing

Make sure to properly temper the chocolate individually with the help of a steam bath.

Heat the dark chocolate to 40°C then cool to 30°C.

Heat the white chocolate to 35°C then cool to 25°C.

Reheat the dark chocolate to 32°C.

Reheat the white chocolate to 27°C.

On a Rhodoid sheet, brush the white chocolate making sure it is well set.

Once crystallized, spread the dark chocolate on top with the help of an elbow spatula. Cut circles with a ring mold the same size as the pie tarts.

Set aside in the freezer. When ready to serve, garnish each tart with a chocolate circle, making sure it is well centered.

Right before serving, place the tarts in the oven for a few seconds to make a nice slightly melted effect.

Serve immediately.

Bon appétit!