

Breton shortbread, ruby mousse, dark cocoa sauce |

Recipe for 12 Tapas

Description

Small tartlet: on a Breton shortbread, a dark chocolate mousse and a delicious cocoa sauce.

Note

Make the chocolate mousse at the last moment, be careful with the temperature, if your chocolate is too cold, it will harden quickly.

Ingredients

Breton sablé

- 2 Unit(s) Egg yolk
- 1 Unit(s) Egg
- 120 Gr Sugar
- 8 Gr Baking powder
- 115 Gr Slightly salted butter
- 150 Gr Flour

Mascarpone cream

- 260 Ml 35% whipping cream
- 155 Gr Dark chocolate

Cacao sauce

- 100 Ml Water
- 35 Gr Sugar
- 25 Gr Cocoa powder

Preparation

- Preparation time **45 mins**
- Preheat your **four** at **360 F°**

Sablé Breton

With a stand mixer, mix the egg yolks and sugar. Next add the butter and finally the dry ingredients. Once completely incorporated, place the mixture in a piping bag and put it in the fridge.

Butter the ring molds and place them on a baking sheet with parchment paper. Fill them to 1/4 and then place the baking sheet in the oven. It should take roughly 15-20 minutes to cook, and they should be done with a nice golden brown color.

Remove the ring molds as soon as you remove the sheet from the oven, wait 5 minutes, and then cut them in half, lengthwise.

Mascarpone cream

Whip the cream like a chantilly and keep aside in the fridge.

Melt the chocolate in a water bath, remove from heat and whip vigorously a quarter of the whipped

cream that is in the fridge.

Gently fold the rest into the mix.

Pour in a pastry bag.

Make sure your chocolate is at least at 54°C if not your mousse will become too hard.

Dark cacao black

In a saucepan, pour all ingredients, bring to a boil while whisking.

The longer you let it boil, the thicker the sauce will become.

Place it in the fridge to cool as quickly as possible.

Plating

Transfer the chocolate mousse to a pastry bag fitted with a plain tip. Make a nice ball on the shortbread. Generously coat with bitter cocoa sauce.

Bon appétit!