

# Chocolate soufflé tartlet with pistachio ice cream |

**Recipe for 12 tapas**

## **Description**

A pretty tartlet with hazelnut shortbread crust, dark chocolate and pistachio ice cream.

## **Note**

It's best to use 70% dark chocolate for this recipe.

## **Ingredients**

### Shortbread dough

- 180 Gr Softened butter
- 180 Gr Sugar
- 165 Gr Hazelnut powder
- 150 Gr Flour
- 45 Gr Cocoa powder

### Mousse

- 275 Gr Dark chocolate
- 200 Gr Softened butter
- 125 Gr 35% whipping cream
- 1 Unit(s) Egg yolk
- 100 Gr Egg white
- 25 Gr Sugar

### Toppings

- 12 Scoop(s) Pistachio ice cream
- 12 Tsp Pistachios
- 50 Gr Dark chocolate

## **Preparation**

- Preparation time **45 mins**
- Preheat your **oven** at **350 F°**
- Resting time **30 mins**

### Shortbread dough

Cream the butter with the sugar, then add all the other dry ingredients and form a homogeneous ball.

Chill for at least 2 hours. Roll out the pastry to 3 mm, then line the molds and bake the tart shells for 30 minutes at 310°F. Set aside.

### Chocolate preparation

Bring the cream and butter to the boil, then pour the mixture over the dark chocolate and blend gently with a maryse.

Beat the egg whites with the sugar, add this meringue to the chocolate mixture and finish with the egg yolk.

Place the mixture in the bottom of your tartlets and bake for 5 to 7 minutes at 350°F. Remove and let stand at room temperature until tasting.

until ready to eat.

On the plate

Grate some dark chocolate over the tartlet, then place the chopped pistachios on the side of the plate and a scoop of pistachio ice cream on top.  
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**Bon appétit!**