

Chocolate tartlet, dark chocolate ganache, maple chips

Recipe for 12 tartelettes

Description

Addictive chocolate tartlet with hazelnut praline.

Note

If you're using an immersion blender to blend the butter into the ganache, make sure you leave it submerged. If you don't, you'll draw in air and create bubbles on the surface of your tartlet.

Too much of this can bleach the color of your chocolate.

Ingredients

Sweet chocolate pastry

- 175 Gr Butter
- 45 Gr Almond powder
- 95 Gr Icing sugar
- 375 Gr Flour
- 25 Gr Cocoa powder
- 30 Gr Eggs yolk
- 42 Berries Egg white

- 125 Ml Cream 35%
- 1 Tbsp Glucose
- 100 Gr Dark chocolate
- 25 Gr Softened butter

Trim

- 4 Tbsp Hazelnut praliné

Finish

- 4 Tsp Caramel chocolate ball

Preparation

- Preparation time **90 mins**
- Preheat your **Oven** at **356 F°**
- Resting time **30 mins**

Sweet chocolate pastry

Sift flour, powdered sugar and cocoa powder. Cut the cold butter into small cubes.

Pour the sifted dry ingredients into the bowl of a mixer (by hand or with a sheet in the mixer). Add the almond powder, knead until the dough is sandy (like a fine crumble).

Then pour in the egg yolk and egg white, finalizing the mixture to form a dough. Let the dough fall onto the table, then continue with the palm of your hand to finalize the homogenization of the dough.

Using a rolling pin, roll out the dough to a maximum thickness of 2-3 mm. Make sure the dough is evenly spread over the entire surface. Once the tray or tart ring is dark, leave it in the fridge for around twenty minutes.

Dark chocolate ganache

Bring the cream and glucose to the boil in a saucepan. Place the chocolate in a bowl.

Pour the hot cream over the chocolate and wait 15 seconds before stirring with a wooden spoon until the chocolate has completely melted.

Add the soft butter and blend again (ideally using an immersion blender). Set aside in the fridge, covered with cling-film in direct contact with the ganache.

Assembly

Place the hazelnut praline in the bottom of the baked tartlets, pour the dark chocolate ganache over it, then sprinkle with caramel chocolate balls.

Bon appétit!