

Chocolate tartlet, dark chocolate ganache, maple sugar |

Recipe for 24 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.

Glucose can be replaced by honey.

Ingredients

Sweet chocolate pastry

- 175 Gr Butter
- 95 Gr Icing sugar
- 420 Gr Flour
- 25 Gr Cocoa powder
- 70 Gr Egg white

Chocolate ganache

- 280 Ml Cream 35%
- 1 Tbsp Glucose
- 250 Gr Dark chocolate
- 50 Gr Softened butter

Finish

- 24 Pinch(es) Maple sugar

Preparation

- Preparation time **90 mins**
- Preheat your **Oven** at **360 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 the mixer (either by hand or with a sheet of paper in the mixer), mixing until the dough is sandy (like a fine crumble).

Then pour in the egg white, finalizing the mixture to form a dough. Let the dough fall onto the table, then continue using 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 20 minutes.

Bake the tartlets in a preheated oven for 14 minutes.

Leave to cool, then turn out.

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

Pour the dark chocolate ganache into the bottom of the baked tartlets, then sprinkle with maple sugar.

Bon appétit!