

Crunchy almond tart, dark chocolate mousse, caramel balls

Recipe for 4 persons



Description

Ingredients

Sweet dough

- 170 Gr Icing sugar
- 250 Gr Softened butter
- 50 Gr Almond powder
- 4 Gr Salt
- 2 Unit(s) Egg
- 420 Gr Flour

Chocolate mousse

- 150 Gr Dark chocolate
- 90 Gr 35% cooking cream
- 180 Gr Egg white
- 30 Gr Sugar
- 1 Unit(s) Egg yolk

Garnish

- 2 Tbsp Caramel chocolate ball

Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **370 F°**
- Resting time **60 mins**

Sweet dough

In the bowl of a food processor, mix the butter until soften then add the icing sugar (sieved), and salt. Mix well. Add the eggs one by one. Mix. Add the flour and the almond powder (sieved). Mix. Remove the dough and flatten with your hand on the table. When flat, wrap with saran wrap and put aside in the fridge for 1 hour. Remove from fridge and spread with a rolling pin (2mm). Cut rounds using a round cutting mold. Place the little round dough in the tartelette molds and put aside in the fridge for 20 minutes.

Cover the tartelette with baking paper and fill up with dry beans. Bake for 15 minutes. Remove the beans and the paper and bake for another 5 minutes.

Chocolate mousse

Melt your chocolate in a water bath at low heat.

Bring your cream to a boil. remove from heat and pour the cream on the chocolate, mix with a whisk. In a bowl, beat the egg whites to form stiff peaks and add the sugar. Let mix.

Add the yolks to the chocolate, mix.

Fold the whites very gently in your chocolate.

Pour in a container and leave in the fridge over night.

Dressing

Draw flowers shape of mousse in your tartelette and cover with caramel balls.

Bon appétit!