

Intense Bolivia Chocolate Tart

Petits Gâteaux



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|------------------------|----|-----------------------------|----------------------|---------|
| RECIPE QUANTITY | 40 | Tartes à 7 cm / 2.76 inches | RECIPE NUMBER | PG20343 |
|------------------------|----|-----------------------------|----------------------|---------|

Chocolate short pastry

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|---|--------|
| 255 g pastry flour type 400 | 8.92oz |
| 50 g cacao powder 20-22%, cacao powder | 1.69oz |
| 200 g butter | 7.13oz |
| 100 g icing sugar | 3.49oz |
| 40 g past. liquid egg yolk | 1.34oz |

Mix the flour with the cocoa powder and sieve. Sieve the icing sugar and add to the flour mixture together with the cold butter, add egg yolk. Mix until crumbly and work into a dough by hand on the table. Place in the fridge for 2 hours before rolling out.

Chocolate frangipane mass

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| 205 g butter | 7.23oz |
| 205 g granulated sugar | 7.23oz |
| 180 g fresh eggs | 6.35oz |
| 205 g almonds peeled, ground | 7.23oz |
| 35 g pastry flour type 400 | 1.23oz |
| 5 g cacao powder 20-22%, cacao powder | 0.18oz |
| 165 g Pastry Cream | 5.82oz |

Whip the butter with the sugar until volume, slowly add the room-tempered eggs. Sieve the flour the cocoa powder, mix with the ground almonds and fold into the butter mixture. Stir until smooth and fold in the pastry cream.

Pastry Cream

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| 55 g heavy cream 35% | 1.98oz |
| 55 g milk 3.5% | 1.98oz |
| 1 g Bourbon vanilla bean (1 pc = 4g) | 0.02oz |
| 7 g past. liquid egg yolk | 0.23oz |
| 10 g fresh eggs | 0.35oz |
| 30 g granulated sugar | 0.99oz |
| 9 g Vanilla cream powder, Custard powder with vanilla, Warm | 0.29oz |

Boil the cream, milk and vanilla bean together. Mix the egg yolk, whole egg, sugar and vanilla cream powder. Add some of the hot cream to the egg mixture and pour it into the boiling cream. Cook for 1 minute, stirring continuously.

Crème Chocolat, Milk chocolate Cremeux Bolivia 45%

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| 560 g Bolivia Lait de terroir 45%- 60h, Milk chocolate couverture with mountain milk, Rondo | 19.75oz |
| 50 g Gelatine mix solution | 1.76oz |
| 1000 g Crème Anglaise, less sweet | 35.27oz |

Slowly melt the couverture and add to the warm cream anglaise and the gelatine mass, mix well until everything is dissolved.

Gelatine mix solution

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| 100 g gelatine powder | 3.53oz |
| 600 g water | 21.16oz |

Bloom the gelatine approx. 10 min. in cold water. Afterward heat up and leave to cool. Use for further processing or refrigerate.

Crème Anglaise, less sweet

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|-----------------------------|---------|
| 400 g milk 3.5% | 14.11oz |
| 400 g heavy cream 35% | 14.11oz |
| 160 g past. liquid egg yolk | 5.64oz |
| 40 g granulated sugar | 1.41oz |

Bring the milk and cream to the boil and pour slowly onto the egg / sugar mixture. Stirring continuously and carefully cook to 82 - 84°C / 179.6 - 183.2°F and then strain through a fine sieve.

Chocolate chantilly Bolivia 45%

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| 525 g heavy cream 35% | 18.52oz |
| 250 g Bolivia Lait de terroir 45%- 60h, Milk chocolate couverture with mountain milk, Rondo | 8.82oz |

Heat up the heavy cream and pour over the couverture. Use a hand blender to mix. Let it rest overnight in the refrigerator before using.

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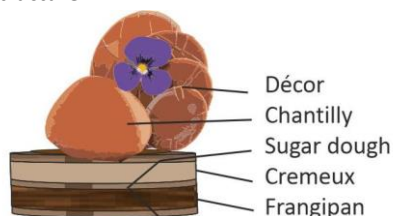
Petits Gâteaux

Spraying Mixture Bolivia 68%

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| 140 g Bolivia 68%-60h, Dark chocolate couverture, Rondo | 4.94oz |
| 60 g Cacaobutter Bio, Cacao butter, Grated | 2.12oz |

Melt the couverture together with the Cacaobutter and temper. Spray on to the frozen petit gateaux to get a velvet effect.

Structure



Intense Bolivia Chocolate Tart

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| 640 g Chocolate short pastry | 22.58oz |
| 1000 g Chocolate frangipane mass | 35.27oz |
| 1660 g Creme Chocolat, Milk chocolate Cremeux Bolivia 45% | 58.55oz |
| 775 g Chocolate chantilly Bolivia 45% | 27.34oz |
| 200 g Spraying Mixture Bolivia 68% | 7.05oz |
| 600 g Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo | 21.16oz |

Chocolate short pastry

Roll out the shortcrust pastry to 1 mm / 0.03 inches and cut out with a 7 cm / 2.75 inches round cutter. Bake between 2 Silpat mats.

Baking temperature: 190°C / 374°F

Baking time: 6 - 7 minutes

When cool, spray one side with the spraying couverture.

Frangipan

Bake the frangipane on a silicone mat 60 x 40 cm / 23.6 x 15.75 inches.

Baking temperature: 200°C / 392°F

Baking time: approx. 13 - 15 minutes

After baking, cut out with a 7 cm / 2.75 inches round cutter.

Cremeux

Spread the cremeux on a 60 x 40 cm / 23.6 x 15.75 inches silicone mat with a rim. Freeze and cut out with a 7 cm / 2.75 inches round cutter.

Chantilly

Once chilled, half-whip the Chantilly and pour into a quenelle mould. Freeze to unmount and spray one side with spraying couverture.

Finishing

Layer the different rondelles on top of each other: Shortbread, frangipane, shortbread, cremeux, shortbread. Finish with a slightly smaller couverture plate. Place a quenelle of the Chantilly and decorate with couverture plates.

FELCHLIN PRODUCTS

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|------|--|
| CS76 | Cacaobutter Bio, Cacao butter, Grated |
| CS90 | Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo |
| CS93 | Bolivia 68%-60h, Dark chocolate couverture, Rondo |
| HA01 | cacao powder 20-22%, cacao powder |
| UE05 | Vanilla cream powder, Custard powder with vanilla, Warm |

Please note: Some products are not available in all markets