

Intense Bolivia Chocolate Tart

Petits Gâteaux



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

Chocolate short pastry

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

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

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%

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

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

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%

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.

Intense Bolivia Chocolate Tart

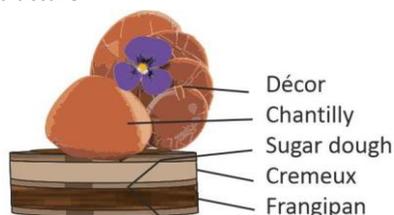
Petits Gâteaux

Spraying Mixture Bolivia 68%

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

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

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