

# Rose Almond Tart





### AMATIKA BRETON SABLE

110 g **AMATIKA 46%**  
 95 g **Cocoa butter**  
 95 g **Grapeseed Oil**  
 105 g **Water**  
 4 g **Sea salt**  
 180 g **Sugar**  
 330 g **Flour T55**  
 21 g **Corn starch**  
 21 g **Baking powder**

Melt together the Amatika chocolate, cocoa butter and oil.  
 Add the water to the chocolate mixture in 3 additions.  
 Finally, emulsify with a hand blender.  
 Allow to set in the chiller for at least 6 hours.  
 Transfer the ganache base into the bowl of a stand mixer, add the sugar and salt and paddle into a smooth homogenous paste.  
 Sift together the flour, starch and baking powder and add to the base mix in 2 additions.  
 Mix until completely combined.  
 Allow to rest in the chiller overnight.  
 Roll out the dough to 5-6mm thickness and place inside 8cm greased perforated tart rings on perforated silpat.  
 Bake at 165°C 16 minutes.

### ALMOND JELLY

100 g **Almond Milk (Fabbri)**  
 800 g **Water**  
 100 g **Almond milk**  
 9 g **Agar agar**

Heat together the almond milk and water to 45C.  
 Combine the agar agar with 1 tablespoon of sugar and rain into the heated liquid while whisking at the same time.  
 Continue cooking for a few minutes (3-4minutes) to activate the agar agar.  
 Portion into 4cm dome molds to set.

### AMATIKA 46% GANACHE

118 g **Corn starch**  
 25 g **Sugar**  
 440 g **Rostaed almond milk\***  
 500 g **AMATIKA 46%**  
 20 g **Cocoa butter**  
 8 drops **Rose extract**  
 1 g **Sea salt (optional)**

Combine the sugar and starch together. Heat the almond milk and add the starch mixture while whisking. Continue to cook until mixture thickens.  
 Pour the milk mixture over the scaled chocolate, cocoa butter and rose extract and mix until combined. Emulsify with hand blender.  
 Allow to set in the chiller.  
 \*Use the Barista version as it will hold stable when airted.

### HOMEMADE ALMOND PRALINE

150 g **Sugar**  
 50 g **Water**  
 1 pc **Vanilla**  
 250 g **Blanched whole almonds**

Scale the almonds and vanilla and set aside.  
 Combine the sugar and water. Bring to 121C then remove from the heat.  
 Add the almonds and vanilla and continue to stir until dusty and coated completely.  
 Return to the low medium heat, mixing continuously until sugar melts and caramelizes.  
 Transfer to a lined baking sheet and allow to cool completely.  
 Transfer to a food processor and grind to a fine praline paste. Reserve.

### ALMOND ONCTUEUX

135 g **Water**  
 15 g **Inverted sugar**  
 35 g **Glucose syrup**  
 170 g **Almond paste 50%**  
 95 g **Homemade almond praline**  
 30 g **Cocoa butter**

Heat together the water, inverted sugar and glucose syrup.  
 Meanwhile, scale together the almond paste, praline and cocoa butter and heat slightly.  
 When the sugar mixture has boiled, pour over the almond base in 3 additions until completely mixed.  
 Emulsify with a hand blender.  
 Transfer the mixture to a container, cover with contact film and allow to set in the chiller.

### CARAMELIZED ALMONDS

100 g **Almond flakes**  
 200 g **Water**  
 200 g **Sugar**

Bring the water and sugar to a boil. Remove from the heat and add the Almond Flakes.  
 Allow to soak for a few minutes then strain.  
 Spread the almond flakes on a baking sheet lined with parchment paper and bake at 150C for 8-10 minutes or until golden brown.

### ASSEMBLY AND FINISHING

Arrange the baked Breton Sable in a tray. Pipe a small amount of the almond onctueux in the middle and top with a disc of tempered chocolate.  
 Place the Almond Jelly dome in the center and pipe the almond onctueux to cover the dome.  
 Whip the Rose Amatika Cremeux until light and airy.  
 Piper around the dome.  
 Begin to arrange the caramelized almond flakes around the cremeux, starting from the bottom to the top.  
 Dust with gold powder or dusting sugar, place a dried rose petal as garnish. Serve.

### + The Chef's Word +

#### What does this chocolate inspire you?

Having the option of a plant based almond milk chocolate was fantastic, it opened the doors to so many more creative options. The texture is creamy, the sweetness is balanced with the nuttiness of the almond but also not overpowering with the almond flavor so it provides a neutral base to work with. Almond is quite a common ingredient in Emirati cuisine so the flavor felt nostalgic to me specially in combination with rose water, it provided such a beautiful floral blend.