

A close-up photograph of a slice of chocolate tart. The tart has a dark, moist-looking filling and a thick, dark chocolate crust. It is topped with a generous layer of thin, light brown chocolate shavings. A small puddle of melted chocolate is visible on the surface next to the slice. In the background, a whole chocolate tart sits on a wooden stand, also covered in chocolate shavings. The background is softly blurred.

Chocolate Tart



VALRHONA
Let's imagine the best of chocolate®

Chocolate tart

AN ORIGINAL RECIPE BY *L'Ecole Valrhona*

Makes 10 Tartes

ALMOND SHORTBREAD

240g Butter
4g Fine sea salt
180g Icing sugar
60g Ground almonds
100g Whole eggs
120g Flour for pastry
350g Flour for pastry

Make the initial mixture with the softened butter, the fine sea salt, icing sugar, ground almonds, whole eggs and 120g of the flour. Carefully mix until the mixture is smooth, and add the remaining 350g of flour. Leave to rest for at least one night. Spread the dough in 8cm tartlet rings, refrigerate for 30 minutes and bake in the oven at 150-160°C until the dough turns light brown.

FLOURLESS CHOCOLATE BISCUIT

60g Butter
100g Almond paste 50%
50g Egg yolks
250g Egg white
85g Caster sugar
220g Extra Amer 67%

Melt the chocolate and butter together at 50°C. Warm the almond paste then pour the egg yolk step by step inside, using the paddle. Finish by adding the chocolate and butter. Whipp the egg white and sugar. Mix the two mixtures. Spread on 60x40cm baking paper Bake at 180°C for 10 minutes.

CHOCOLATE GANACHE

600g Fresh cream 35%
60g Inverted sugar
210g Butter
650g SATILIA LACTÉE

Bring the cream to the boil with the inverted sugar. Gradually pour the boiling hot mixture over the melted couverture, mixing from the center to create a shiny and elastic core, showing the start of an emulsion. This texture should be maintained throughout. Add the rest of the liquid little by little and finish by adding the liquid butter. To finish the emulsion, carefully mix the ganache with a hand blender, without incorporating air into the mixture.

CACAO NIBS NOUGATINE

150g Caster sugar
3g Pectin NH
125g Butter
50g Syrup of glucose
175g Cocoa Nibs

Mix the sugar with the pectin, the butter and the glucose. Cook over low heat without stirring too much until the ingredients mix. Add the warmed cocoa nibs, spread between two sheets of oven paper. Bake at 180/185°C. Set aside a dry place.