

Chocolate brownie and blackcurrant

TART



To be made on the day: Cocoa shortbread

Brownie dough Blackcurrant caramel Blackcurrant ganache KOMUNTU 80% chocolate twigs Required utensils: Tart ring (diameter: 16cm/height: 3.5cm)



COCOA SHORTCRUST PASTRY

Baking time: 10 minutes Leave to sit for: 1 hour

120g Plain flour

- 15g Finely ground almonds
- 15g **Cocoa powder** 50g Icing sugar
- 75g Cold unsalted butter
- 2g Fine salt
- ½ Egg

Add the flour, ground almonds, cocoa powder, confectioner's sugar, butter, and salt to a bowl and mix quickly, without overworking the mixture. Add the egg and blend until the mixture is smooth and even. Spread the dough thinly between two sheets of baking paper and refrigerate for at least 1 hour. Line the tart ring with the pastry and bake for about 10 minutes at 345°F (175°C). Meanwhile, prepare the brownie batter.

BROWNIE BATTER

Baking time: 15 minutes Leave to sit for: 10 minutes

60g KOMUNTU 80%

30g Unsalted butter

1 Egg 90g Caster sugar

15g Plain flour

2g Fine salt

BLACKCURRANT CARAMEL

Leave to sit for: 2 hours

- 25g Blackcurrant purée
- 25g Whipping cream 35%15g Unsalted butter
- 50g Glucose syrup
- 50g Caster sugar

Melt the chocolate and butter in a bain-marie. Lightly whisk the egg and sugar together, and stir in the chocolate mixture.

Stir in the flour and salt. Fill the still-warm tart base with brownie batter and continue baking for another 15 minutes.

In a small saucepan, bring the blackcurrant purée, cream, butter, and glucose syrup to the boil. In another saucepan, gently melt the sugar until golden and immediately remove from the heat. Gradually pour out the hot blackcurrant mixture while whisking vigorously. Transfer the caramel to a bowl and leave to cool. Pour the caramel onto the brownie inside the tart case and refrigerate for at least 2 hours.



BLACKCURRANT GANACHE

Leave to sit for: 2 hours

180g IVOIRE 35%

- 60g Blackcurrant purée 60g Whipping cream 35%
- 5g Lemon juice
- og Lennon Julee

Melt the chocolate in a bain-marie. Bring the blackcurrant purée, cream, and lemon juice to the boil in a small saucepan and pour over the chocolate, emulsifying with a spatula. Continue emulsifying until the ganache is glossy. Finish the emulsion with a hand blender. Pour the ganache over the caramel and refrigerate for a minimum of 2 hours.

KOMUNTU 80% CHOCOLATE TWIGS

100g KOMUNTU 80%

Temper the **KOMUNTU 80%** chocolate. For tempering, melt the chocolate in a bain-marie. Mix and check the temperature regularly. Remove the bowl from the bain-marie when the chocolate reaches a temperature of $120/130^{\circ}$ F ($50/55^{\circ}$ C). Place the bowl of chocolate into a cold water bath. Mix and bring the chocolate down to a temperature of about 95°F (35° C). Remove the chocolate from the cold water bath and continue mixing to bring the chocolate to a temperature of $82/84^{\circ}$ F ($28/29^{\circ}$ C). Place the chocolate bowl into the bainmarie, but not for too long to avoid overheating it. Bring the chocolate to a temperature of $88/90^{\circ}$ F ($31/32^{\circ}$ C), then pour the chocolate into a piping bag. Pipe out delicate, wavy lines of chocolate onto a guitar sheet to form tree branches. Refrigerate the chocolate twigs until they have set.

ASSEMBLY

Crunchy pearls Purple Oxalis leaves

Garnish with chocolate twigs, crunchy dark chocolate pearls, and purple Oxalis leaves to form a tree on the tart just before serving.

Chefs Tip

It is recommended to take the tart out of the fridge 15 minutes before tasting in order to better release all the flavours.