

100 years  
of Commitment

VALRHONA

Chocolate brownie and blackcurrant

# TART

A RECIPE BY MAJA - @MAJACHOCOLAT



**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)



## FOR 8 PEOPLE

### 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

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.

### BLACKCURRANT CARAMEL

Leave to sit for: 2 hours

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

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.

