

# IDA TART

An original École Valrhona recipe  
Makes 6 tarts Ø 16cm



## ILLANKA WHIPPED GANACHE

200g Liquid whipping cream 35%  
25g Glucose  
25g Inverted sugar  
190g ILLANKA 63% COUVERTURE CHOCOLATE  
410g Liquid whipping cream 35%

Heat the smaller portion of liquid whipping cream, the glucose and the inverted sugar. Slowly pour this hot mixture over the melted couverture chocolate. Immediately mix using an electric mixer to make a perfect emulsion. Add the larger portion of cold liquid whipping cream. Use the electric mixer to mix again. Leave to stiffen in the fridge, ideally overnight. Whip until firm.

## RASPBERRY MOUSSE

430g Raspberry pulp  
380g Whole eggs  
7g Gelatin  
190g Dry butter 84%  
130g Egg whites  
260g Caster sugar

Heat the raspberry pulp. Incorporate the whole eggs and rehydrated gelatin. Cook at 180-185°F (82-84°C). Leave to cool to 105°F (40°C) then add the creamed butter. Mix in an electric mixer and cool quickly. Heat the egg whites and sugar at 130°F (55°C) in a bain-marie, then beat until the mixture has cooled completely. Incorporate into the cold butter mixture and use immediately.

## COCOA SHORTBREAD

380g Dry butter 84%  
280g Icing sugar  
190g Strong white bread flour  
160g Whole eggs  
95g Powdered almonds  
6g Fine salt  
470g Strong white bread flour  
80g COCOA POWDER

Mix the creamed butter, icing sugar, eggs, small portion of flour, powdered almonds and fine salt. Do not beat the mixture. Once the mixture is well incorporated, add the larger portion of flour and cocoa powder. Roll out and store in the fridge. Bake at 300°F (150°C).

## CHOCOLATE AND ALMOND CAKE

310g Sugar  
270g Powdered almonds  
40g Corn starch  
4g Baking powder  
190g Whole eggs  
85g Egg yolks  
270g Liquid whipping cream 35%  
110g P125 COEUR DE GUANAJA

Sieve the powdered ingredients onto the eggs and yolks and mix. Beat in an electric mixer. Gently heat the cream (140°F (60°C)) and make an emulsion with the melted chocolate. Add this mixture to the beaten egg mix. Bake at 310°F (155°C).

## ABSOLU GLAZE SPRAY

500g ABSOLU CRISTAL NEUTRAL GLAZE  
50g Water

Bring the Absolu Cristal Neutral glaze to the boil in water. Immediately apply using a spray gun at about 175°F (80°C).

## RASPBERRY GLAZING

500g ABSOLU CRISTAL NEUTRAL GLAZE  
50g Raspberry pulp  
SQ Red raspberry colorant

Boil the Absolu Cristal Neutral glaze with the raspberry pulp. Add colorant as required. Immediately apply using a spray gun at about 175°F (80°C).

## ASSEMBLY AND FINISHING

Prepare the whipped ganache. Prepare the mousse mix and immediately pour 220g each into 14cm diameter cake rings and freeze. Roll the shortbread out to a thickness of 2.5mm. Fill the 16cm diameter tart rings with the shortbread. Bake at 300°F (150°C) for approx. 15 minutes. Make the cake mix then make the bottom of your tarts with about 200g each. Bake at 310°F (155°C) for about 20 minutes then freeze. Finish the whipped ganache then use a piping bag with a bevelled-edge nozzle to pipe approx. 140g into 12cm diameter circles (see photo). Freeze then remove from tart ring. Use a spray gun to glaze with Absolu Cristal Neutral glaze. Take the mousses from their rings and cover with raspberry Absolu Cristal Neutral glaze. Place these mousses on the tart bases (see photo).

**For the chocolate decorations:** Spread cooled dark couverture chocolate between 2 sheets of printed confectionery dipping paper. Check the thickness. Before the chocolate hardens, cut out wavy-edged triangles.

Place fresh raspberries around the edge of the mousse cake.

P 125  
CŒUR DE GUANAJA  
Concentrated chocolate



6360  
Concentrated chocolate

**PLUS POINTS:**

- An intense chocolate flavor
- A more malleable texture
- A darker colored chocolate