

100%
vegan




VALRHONA
Let's imagine the best of chocolate®

Frédéric Bon.

Makes 24 tartlets (diameter: 7cm)

DRÔME PROVENÇALE ALMOND WATER

1000g	Mineral water	:	Rinse the almonds in water then add them to the blender with the water and xanthan.
200g	Raw almonds	:	Blend for 2 minutes at high speed. Strain and press as much as possible through a cotton muslin.
2g	Xanthan	:	Bring to a boil and then quickly cool the mixture.
		:	Store the pressed almonds in the refrigerator or freezer for relevant recipes.

CRUNCHY ALMOND AND COCOA DOUGH

125g	Raw almond flour	:	Knead the ingredients together without allowing the dough to rise.
90g	Sugar	:	Leave to rest overnight before knocking it back.
250g	Whole spelt flour	:	28-30g per tartlet.
20g	COCOA POWDER	:	
6g	Bicarbonate of soda	:	
40g	Almond or hazelnut oil	:	
150g	Water or almond water	:	
4g	Fleur de sel	:	

CREAMED ALMONDS WITH MADAGASCAN VANILLA

90g	Almond water	:	Scrape the ½ vanilla bean, then mix the seeds in the almond water with sugar and 4g of starch. Bring to a boil.
4g	Potato starch	:	Keep the beans to be infused in other recipes, after which they can be washed and dried to make vanilla sugar you can use for making sweet pastries.
300g	Pressed almonds	:	Add the pressed almonds and the remaining 4g of starch.
100g	Sugar	:	Store in the refrigerator before baking.
4g	Potato starch	:	20g per tartlet.
½	Vanilla bean	:	

AMATIKA CRÉMEUX

375g	AMATIKA 46%	:	Mix the gelling agent and almond water together while cold. Get rid of any lumps. Bring to a boil, stirring all the while. Pour in 1/3 of the chocolate and start forming an emulsion.
625g	Almond water	:	Finish by progressively adding the remaining hot liquid to obtain a smooth, shiny and elastic mixture.
3g	Gelling agent	:	Pour out into a tin, cover with plastic wrap and leave to set in the refrigerator overnight.

HIBISCUS PIECES

200g	Water	:	Mix all the ingredients together and bring to a boil.
25g	Sugar	:	Cover with lid and leave to infuse for 5-6 minutes, then strain and pour out to a thickness of approx. 2cm.
3g	Dried hibiscus flowers	:	Leave out to set before storing in the refrigerator.
2g	Agar-agar	:	

ASSEMBLY AND FINISHING

QS ABSOLU CRISTAL NEUTRAL GLAZE

Beat approx. 400g of the Amatika crèmeux to the consistency of a whipped ganache.

On circles that are slightly smaller than the tartlet, randomly pipe small balls of different sizes that are all touching. Flatten slightly and freeze.

Use a spray gun to coat with ABSOLU CRISTAL NEUTRAL GLAZE and 10% water mix. Store in the freezer.

Place the dough in the tartlet molds and bake at 300-310°F (150-155°C) for approx. 25-30 minutes.

Use a 8mm nozzle to pipe out the creamed almonds onto silicon sheets with a slightly smaller diameter than the tartlet.

Bake at 345-355°F (175-180°C) for approx. 8-9 minutes.

Once cooled, coat the tartlets with melted Amatika and add in the creamed almond disks while the chocolate is still liquid.

Garnish with Amatika crèmeux and leave to set in the refrigerator for at least 30 minutes.

Place the glazed, piped disks of whipped Amatika crèmeux and then add the hibiscus pieces.

Finish off by adding a thin chocolate leaf, and you're done!