

LAYERED CHOCOLATE TARTS



MAKES 24 TARTLETS

AN ORIGINAL RECIPE BY DAVID BRIAND, WINNER OF THE 2019 MOF PASTRY AWARD

VANILLA SHORTCRUST PASTRY

Butter	240g
Fine salt.....	4g
Confectioner's sugar.....	180g
Almond flour.....	60g
Eggs	100g
Pastry flour	120g
Pastry flour	350g
NOROHY VANILLA	24g

First **mix** the creamed butter, salt, confectioner's sugar, almond flour, eggs, split and scraped vanilla beans, and the smaller portion of flour.

Once you have obtained a homogeneous mixture, **add** the larger portion of flour, making sure the pastry does not over-harden.

Spread out between two sheets of plastic wrap and **store** in the refrigerator.

VANILLA SPONGE

Almond flour	70g
Corn starch	10g
Sugar	80g
Eggs	50g
Egg yolks	22g
Whipping cream 35%	70g
Baking powder	1g
NOROHY VANILLA	24g

Mix together the almond flour, corn starch, sugar, baking powder and split and scraped vanilla beans.
Mix in the cream, eggs and egg yolks, then **set aside**.

CRÈME BRÛLÉE-STYLE PUDDING

Whipping cream 35%	220g
Milk	45g
Egg yolks	45g
Sugar	30g
Gelatin powder - 200 bloom	2g
Water	10g
NOROHY VANILLA	48g

Bring the cream and milk to a boil and **infuse** the split and scraped vanilla beans. **Cover** the surface with plastic wrap for approx. 2 hours.

Strain and **rescale**.

Mix the egg yolks with the sugar.

Heat to 185°F (84°C).

Strain and **add** the rehydrated gelatin.

VANILLA GANACHE

Whipping cream 35%	110g
Mineral water	60g
Natur Emul	1.5g
Gelatin powder - 200 bloom	1.5g
Water	6g
OPALYS 33%	90g
NOROHY VANILLA	28g

Heat the water and cream, and infuse the split and scraped vanilla beans.

Strain.

Add the thickener and bring the mixture to a boil.

Add the rehydrated gelatin.

Slowly **combine** with the melted chocolate.

Immediately **mix** using an immersion blender to make a perfect emulsion.

Leave to **set** at room temperature, preferably overnight.

WHIPPED CREAM

Whipping cream 35%	125g
Sugar	20g
Whipping cream 35%	125g
NOROHY VANILLA	24g

Infuse the split and scraped vanilla beans in the smaller portion of cream and invert sugar for approx. 2 hours.

Strain and **rectify** the cream's weight.

Add the remaining cream and **store** in the refrigerator.

Beat the cold cream and **use** immediately.

TARTLET DECORATION

ARAGUANI 72%	350g
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ASSEMBLY AND FINISHING

Make the vanilla sponge, vanilla shortcrust pastry and vanilla ganache.

Use the pastry to **line** the tart rings and bake at 300°F (150°C) for approx. 15 minutes.

Pour approx. 12g of sponge mixture into each tartlet and **bake** at 320°F (160°C) for approx. 10 minutes. Leave to **cool**.

Prepare the vanilla crème brûlée and use it to **fill** the tartlets to the brim. **Store** in the refrigerator.

Make buttons of tempered ARAGUANI 72% Dark Chocolate on a guitar sheet. **Cover** with another sheet and **press** down.

Remove the top sheet. **Pipe** approx. 4g of vanilla ganache directly onto the chocolate.

Cover with the second sheet so that the vanilla ganache is held between the droplets of chocolate, then **cut** into circles using a 7cm-round cutter. Leave to **set** in the refrigerator.

Use some melted ARAGUANI to **stick** three filled decorations on top of each other, then **stick** on the tartlets.

Beat the whipped cream and **arrange** into a swirl. **Finish** off by grating a few chocolate fèves on top of the tartlets.