

# Mulled Wine & Chocolate tart



  
VALRHONA



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AN ORIGINAL RECIPE BY *L'Ecole Valrhona*

## ALMOND COCOA SHORTBREAD

60g Butter  
1g Fine sea salt  
45g Icing sugar  
15g Ground almonds  
25g Whole egg  
30g+70g Flour for sweet pastry  
15g Cacao powder

Mix the creamed butter, icing sugar, the smaller portion of flour, the eggs, the powdered almonds and fine salt.

Do not beat this mixture.

Once the mixture is well incorporated, add the larger portion of flour and cocoa powder.

Store in the refrigerator or spread out immediately. Bake in an air pulse oven at 150°C for 20 minutes.

## GUANAJA 70% ALMOND CREAM

75g Almond Paste  
75g Whole eggs  
20g Ground almond  
35g GUANAJA 70%

Melt the chocolate. Then add the almond paste inside and warm it. Pour in the almond powder and the whole egg. And mix using a whisk. Pipe directly into the tart shell with the baked shortcrust, and bake at 165°C for 8 minutes.

## MOIST DRY NUTS AND FRUITS

40g Whole almonds  
40g Whole hazelnuts  
40g Whole pistachio  
40g Soft apricot  
40g Chopped confit orange

Mix all the ingredients together and use to sprinkle onto the bake tart.

## MULLED WINE JELLY

in-recipe Spices  
750g Red wine  
100g Demerara sugar  
10g Agar-agar  
100g Caster sugar

Realise the mulled wine in advance. Slowly boil the wine with 1pc orange, 1pc lemon, 1pc cinnamon stick, 1pc star anise, 3g cardamon powder. Sieve the mulled wine. Then use the 100 g of sugar and agar agar to jellify the mulled wine; pour directly onto the tart and allow to set at room temperature or in the chiller.

## GUANAJA WHIPPED GANACHE

115g Almond milk  
30g Honey  
100g GUANAJA 70%  
255g Fresh cream 35%

Bring the milk to boil with the honey.

Pour the milk gradually onto the couverture to start the emulsion and get a smooth, elastic and shiny core. Add the 900g of cold and liquid cream, and perfect the emulsion with a stick blender. Let crystallised in the fridge overnight.

## CHOCOLATE DECORS

125g GUANAJA 70%

Make Christmas-y shape with chocolate to put on top of your tart!