

Chocolate Tartlet

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VALRHONA

Let's imagine the best of chocolate®

Chocolate Tartlet

AN ORIGINAL RECIPE BY *L'Ecole Valrhona*

STREUZEL P125

110g **Vegetal butter**
110g **Demerara sugar**
110g **Peel ground almonds**
1g **Fine sea salt**
115g **Flour for sweet pastry**
70g **P125**

Melt the P125, knead all the ingredient together. Spread them between 2 baking paper sheet. Cut a round shape then bake for 30 minutes. In an oven at 140°C during 30 minutes.

CREMEUX VEGETAL P125

530g **Almonds milk**
65g **Atomised glucose**
2g **Natur emul**
5g **Iota Pro Panacotta**
360g **P125**
80g **Coconut oil**

Warm the almond milk to 25°C and add the powdered glucose, Iota and Nature Emul mixture then heat everything to 85°C at least. Melt the coconut oil and mix it with the couverture.

Pour this liquid in several stages over the chocolate and coconut oil mixture and emulsify everything in a blender.

Perfect this emulsion using a mixer to obtain a nice creamy texture. Leave to crystallize in the refrigerator.

P125 JELLY

235g **Soya milk**
15g **Caster sugar**
2g **Pectine NH**
47g **P125**

Mix the pectin, sugar and the soy milk together. Make an emulsion with P125. then pour on top of the filled tart.

ASSEMBLY

500g **GUANAJA 70%**

Shave copeau of chocolate on top of the tart.