

The image features three round chocolate tarts arranged on a light-colored wooden cutting board. The tarts are topped with a thick layer of almond butter and almond slices. One tart in the foreground is cut into two pieces, revealing a dark chocolate base with almond pieces. The background is softly blurred, showing a dark surface.

Milrot chocolate and caramel tartlets

Millot chocolate and caramel tartlets

AN ORIGINAL RECIPE BY *L'École Gourmet Valrhona*

Makes 8 individual tartlets.

COCOA SHORTCRUST

PASTRY

- 170g Butter
- 2g Fine salt
- 90g Icing sugar
- 30g Finely ground almonds
- 50g Egg
- 210g Strong flour
or wholemeal flour
- 25g **COCOA POWDER**

COCOA SHORTCRUST PASTRY

Blend together the ground almonds, icing sugar, **COCOA POWDER**, salt and flour.

Sift the mixture, then add the cold butter until crumbs have formed.

Add the egg.

As soon as you obtain an even dough, stop mixing.

Store for 1 to 2 hours in the refrigerator before rolling out to a thickness of 3mm and using it to line 7.5cm tartlet moulds.

Bake in a fan-assisted oven at 150°C for 20 minutes.

NUTTY CARAMEL WITH

MILLOT 74% CHOCOLATE

- 140g Whipping cream
- 70g Caster sugar
- 30g Butter
- 45g **MILLOT 74%**
chocolate
- 70g Salted peanuts
- 70g Hazelnuts

NUTTY CARAMEL WITH MILLOT 74% CHOCOLATE

Use the sugar to make a dry caramel.

Deglaze with the salted butter and gradually combine the hot cream.

Bring back to a boil, checking that all the sugar has melted.

Leave it to cool until it is lukewarm, then split it into 3 batches and combine these one by one with the melted **MILLOT 74%** chocolate.

Blend using a hand blender until the texture is perfectly smooth.

Add the roughly chopped nuts.

MILLOT 74% CHOCOLATE

WHIPPED GANACHE

- 90g Whipping cream
- 10g Acacia honey
- 75g **MILLOT 74%**
chocolate
- 165g Whipping cream

MILLOT 74% CHOCOLATE WHIPPED GANACHE

Heat the 90g of cream with the honey and glucose.

Split the hot cream into 3 batches and combine them one by one with the melted **MILLOT 74%** chocolate, stirring vigorously with a spatula. Mix using a hand blender.

Add the 165g of cold cream to the ganache.

Leave to set in the refrigerator for at least 3 hours, preferably overnight.

ASSEMBLY

Once they have been baked, set aside the tart cases for the time being.

Pour 50g of nutty **MILLOT 74%** chocolate caramel into each tart as soon as you have made it. Leave to sit in the refrigerator for at least 1 hour.

Once it has rested for 3 hours in the refrigerator, whisk the **MILLOT 74%** chocolate ganache until it has a very light mousse texture.

Pipe the whipped ganache into each tartlet using a piping bag and nozzle. Enjoy.

Chef's tips

Roll out the remaining shortcrust pastry and cut it into shapes using cutters. Bake at 150°C for 15 minutes. These small biscuits make the perfect snack or accompaniment for coffee.

Come and relish a truly delicious experience at the Cité du Chocolat in Tain l'Hermitage and take part in our pastry-making workshops and courses.

For more information, go to the Valrhona Cité du Chocolat's website: www.citeduchocolat.com

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