

Jivara & Caramel Tart




VALRHONA
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JIVARA & CARAMEL TART

An original *L'École Gourmet Valrhona* recipe

ALMOND SHORTCRUST PASTRY

120g	Butter
2g	Fine salt
80g	Icing sugar
30g	Finely ground almonds
1	Egg
60g	Plain flour
180g	Fine pastry flour

CARAMEL NUTS

70g	Caster sugar
70g	Whipping cream 35%
60g	JIVARA 40% chocolate
30g	Butter
25g	Walnuts
25g	Pecans
25g	Hazelnuts
25g	Pistachios

ALMOND SHORTCRUST PASTRY

First mix the softened butter, fine salt, icing sugar, ground almonds, egg and 60g flour.

As soon as the mixture is homogeneous, very quickly add the remaining 180g flour.

Spread out between two sheets of baking paper and set aside in the refrigerator.

Line the tart tin with the pastry. Blind bake at 155-160°C for approximately 15 minutes.

CARAMEL NUTS

Put a third of the sugar in a thick-bottomed saucepan.

Cook until a caramel forms, then add another third of sugar and stir again.

Finish by adding the remaining sugar.

Once the caramel is cooked, add the warm cream and leave the mixture to boil for a few moments.

Allow to cool, then pour over the **JIVARA 40%** chocolate in three batches and add the softened butter.

Stir in the chopped nuts.

Pour into the tart cases and leave to cool in the refrigerator.