Chocolate tart (small) (+/- 20 pieces)

RECIPE BY ROEL WAGENAAR

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RECIPE STEP BY STEP

1

Chocolate pate sablée

METHOD

82g Almond powder

156g Starch

52g Veliche cocoa powder

490g Flour

4g Salt

272g Icing sugar

286g Butter

158g Eggs

Mix the butter, icing sugar, salt and almond powder until smooth.

Add the eggs, followed by the sifted flour, cocoa powder and starch.

Roll out the pastry to a thickness of 3mm and place in a cake tin.

2 Chocolate Sacher biscuit

METHOD

360g Marzipan 50%

169g Egg yolks

120g Eggs

60g Flour

40g Veliche High fat cocoa powder

80g Butter

80g Cocoa mass

200g Sugar

200g Egg whites

150g Smet hazelnut crunch

Melt the butter together with the cocoa mass.

Smooth the marzipan with the help of a paddle.

Slowly add the eggs and egg yolks, scrape and make sure no lumps form.

Place the bowl on the whisk attachment and whip until pale.

Whisk the egg whites and sugar until stiff and fold into the marzipan mixture.

Fold in the sifted flour and cocoa powder in three batches.

Drizzle the melted butter and cocoa mass mixture over the marzipan and fold in.

Place the chocolate sable on top and sprinkle with cocoa nibs. Bake for 16 minutes at 165°C.

3

HAZELNUT PRALINE

METHOD

312g Toasted hazelnuts, with skin

187g Sugar

1 Vanilla bean

Caramelize the sugar and vanilla and add the toasted hazelnuts while still hot.

Spread out on a baking paper sheet, leave to cool down and blend everything until smooth

4

HAZELNUT PRALINE FEUILLETINE

METHOD

150g Feuilletine

50g Pure hazelnut paste

50g Veliche sensation 72%

50g Hazelnut praline

1g Salt

Stir the plain feuilletine in to the melted chocolate combined with the hazelnut paste, praline and salt. Put 20gr on the cooled off sacher tartlet.

5

DARK CHOCOLATE CREMEUX

METHOD

310g Milk

310g Cream

135g Egg yolks

105g Sugar

360g El salvador

In a saucepan, heat the cream and the milk.

Mix the egg yolks and sugar together.

Cook à l'anglaise to 82°C.

Add the Veliche El Salvador.

Mix with the help of a hand blender to obtain a smooth texture.

Put in a round mold and freeze leave some cremeux in a container in the fridge for piping.

6

COCOA GLAZE

METHOD

240g Cream

180g Sugar(1)

180g Glucose

120g Cocoa powder

180g Water

180g Sugar(2)

96g Gelatine mass

Bring the cream, sugar(1) and glucose to a boil, combine the cocoa powder, water and sugar and stir in the boiled mass. Boil to 104.5°C and add gelatine.

ASSEMBLING

METHOD

Unmould the Dark chocolate cremeux and glaze it, put on top of the chocolate sacher tartlet and pipe cremeux on the side. And put the beautiful Leman Decorations leaves on top.

TIPS

METHOD

Try different kind off nozzles to create your style.