



Chococaramel tart

SHORTCRUST

INGREDIENTS

TOP FROLLA

UNSALTED BUTTER 82% FAT - SOFT

SUGAR

EGGS

g 1.000

g 350

g 120

g 150

PREPARATION

Mix all the ingredients in a planetary mixer equipped with a paddle until you obtain a smooth dough.

Refrigerate for at least 1 hour and roll out with a sheeter to a thickness of about 4 mm.

Line 4 moulds with a diameter of 18 cm and a 2 cm high border.

Bake at 200°C for about 12-14 minutes.

Tips: punch some small holes on the base of the cake before baking in order to avoid the formation of bubbles during baking.

BISCUIT

INGREDIENTS

IRCA GENOISE	g 500
EGGS - ROOM TEMPERATURE	g 600
HONEY	g 50

PREPARATION

Whip all the ingredients at maximum speed in a planetary mixer for 10-12 minutes.

Spread about 450 g of the whipped mixture on a 60x40 cm baking tin lined with parchment paper.

Bake at 220-230°C in a static oven or at 190-210°C in a thermo-ventilated oven for 5-7 minutes.

Place it in a blast chiller for a few minutes, then cover with plastic sheets to avoid drying and refrigerate until serving.

Cut out disks with a diameter of 14 cm.

CARAMELIZED CHOCOLATE MOUSSE

INGREDIENTS

RENO CONCERTO LACTEE CARAMEL	g 600
LIQUID CREAM 35% FAT - (1)	g 300
LIQUID CREAM 35% FAT - (2)	g 700
WATER	g 100
LILLY NEUTRO	g 100

PREPARATION

Melt RENO CONCERTO LACTEE CARAMEL at 50°C.

Add warm liquid cream (1) to the melted chocolate, stirring it until you obtain a soft and smooth ganache.

Whip the liquid cream (2) with water and LILLY NEUTRO.

When the ganache is at 38-40°C, add a bit of cream in the ganache and stir.

Then add it to the rest of the cream and mix gently.

CRUNCHY BASE

INGREDIENTS

PRALIN DELICRISP NOIR	g
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GLAZING

INGREDIENTS

TOFFEE D'OR CARAMEL

To Taste

DECORATION

INGREDIENTS

PASTA DAMA CHOCOLATE

To Taste

FINAL COMPOSITION

Place a disc of biscuit on the bottom of a stainless Steel Ring Mold (14 cm diameter, 3 cm high)

Fill with 1 cm of chocolate mousse.

Place a disc of PRALIN DELICRISP NOIR (14 cm diameter, 2 mm high) and complete with another layer of chocolate mousse.

Place in a blast chiller or a freezer.

Spread a thin layer of TOFFEE D'OR CARAMEL on the bottom of shortcrust discs.

Unmould the mousse and cover with TOFFEE D'OR CARAMEL previously heated in microwave (45-50°C) and place on the center of the shortcrust disc.

Decorate the edges of the tartlet using PASTA DAMA CHOCOLATE and the surface as you wish.