

Mocha Tartlet

Composition

For approximately 35 Tartlets

1. Sweet Nut Dough
2. Caramel Crème Brulée
3. Chocolate Mousse
4. Chocolate Glaze



1. Sweet Nut Dough

Noisettes Brutes Poudre PatisFrance	65 g
Eggs	100 g
Butter	300 g
Flour	500 g
Salt	2 g
Icing Sugar	150 g

Method

Mix the butter, icing sugar and salt at slow speed with a flat beater to obtain a homogeneous composition. Add the eggs one by one. In the end, add the sifted flour and **Noisettes Brutes Poudre PatisFrance** until the dough is formed.

Cover with a plastic film and leave for at least one hour at 4 °C.

Roll out this dough to 4 mm thickness and place into tart ring of 6 cm diameter and 2 cm high. Pre-bake in an oven for about 15 minutes at 180 °C. Keep dry before using.

2. Caramel Crème Brulée

Coffee Beans	30 g
Fresh Cream 35%	500 g
Sugar	100 g
Egg Yolk	120 g
Soluble Coffee	8 g

Method

Heat up the fresh cream 35% with infused crushed coffee beans till 85 °C. Leave for one hour. Make caramel from the sugar and recook with previously infused cream. Leave to slightly cool down. Pour the liquid onto the egg yolks and soluble coffee and mix together with a hand mixer. Sieve out the coffee beans.

Pour the cream in the pre-baked sweet nut paste by using a piston funnel and bake at 90°C till setting of the cream (avoiding the cream to boil). Store at 4 °C.

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3. Chocolate Mousse

Fresh Cream 35%	400 g
Belcolade Origins Vietnam 73% Cacao-Trace	360 g
Whipped Cream	400 g

Method

Make a ganache with fresh cream 35% and **Belcolade Origins Vietnam 73% Cacao-Trace**. Add the whipped cream and mix gently with a spatula.

Mould the chocolate mousse in spherical silicone moulds of 4 cm in diameter. Freeze directly at - 30 °C.

4. Chocolate Glaze

Milk	200 g
Fresh Cream 35%	100 g
Glucose	500 g
Belcolade Selection Noir 65% Cacao-Trace	500 g
Belcolade Selection Noir Ebony	350 g
Gelatin Sheets	30 g
Puratos Miroir L'original Neutre	1000 g

Method

Heat up together milk, fresh cream 35% and glucose until boiling. Then pour this liquid onto **Belcolade Selection Noir 65% Cacao-Trace** and **Belcolade Selection Noir Ebony chocolates**, as for a ganache.

Add pre-soaked and melted gelatin and slightly heated **Puratos Miroir L'original Neutre**. Mix everything with a hand blender. Cover with a film.

Store at 4 ° C.

Apply this glaze at 38 °C maximum on frozen products.

Final Assembly

Method

Place on the cold coffee tartlets a thin square (6 cm) of dark crystallized chocolate.

Add on the top a sphere of dark chocolate mousse previously covered with chocolate glaze. Decorate at your convenience.

Pairing tips with Belcolade Origins Vietnam 73% Cacao-Trace

Dairy	Herbs & Spices	Condiments	Vegetables	Fruits	Drinks
<ul style="list-style-type: none"> • Butter • Cream • Egg 	<ul style="list-style-type: none"> • Lemongrass • Ginger • Peppermint 	<ul style="list-style-type: none"> • Olive Oil 	<ul style="list-style-type: none"> • Black Garlic Puree • Beetroot 	<ul style="list-style-type: none"> • Hazelnut • Cashew Nut • Almond • Mango • Cassis • Avocado 	<ul style="list-style-type: none"> • Cointreau • Benedictine • Calvados • Tea