

Tarte

Chocolate Tart

For 20 pieces of 8 cm of diameter

Chocolate Shortcrust

Patis'Coeur Fondant PatisFrance	400 g
Puratos Mimetic 20	250 g
Flour	300 g
Eggs	110 g

Mix all together en roll out between two baking papers until 2.2 mm. Shape the tartes and bake approximately 17minutes on 175°C with an open demper.

Crunchy Layer

Pralicrac Chocolait PatisFrance	15 g
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Heat the Pralicrac in the microwave till it has a sooth texture. Cover the bottom of the tart with 15 gr of the Pralicrac.

Praline Cremeux

Cream	200 g
Praliné Fluide Noisette 50% PatisFrance	200 g
Yolk	80 g
Gelatin powder	6 g
Water	36 g

Bring the cream to boil and add the praliné, meanwhile mix the sugar and the eggs yolks together. Heat everything till 85°C. Add the soaked gelatin. Pour the cremeux in the tarte and let set in the fridge.

Chocolate Croquant

Pretachoco PatisFrance	50 g
Water	275 g
Sugar	75 g
Glucose	75 g
Gellan	5 g
Agar Agar	5 g
Xantan	0,25 g

Put everything together in a cooking bowl. Give it a good cook and let cool down. Blend it in the Robotcoup till a smooth texture. Spray it on a silpad and bake on 170°C. Let cool down and break pieces of it to lay on top of the cremeux.

Finishing

Break pieces of the Chocolate Croquant an place them on top of the tart. Decorate with a bit of golden cocoa powder en roasted hazelnuts.

