

Soft Caramel and Chocolate Ganache Tarts Recipe

by:Tereza Alabanda,*The Pastry Maestra*

Prep. time : 30 minutes

Cook time : 40 minutes

Ready in 70 minutes

Level : Advanced

Shortcrust Pastry:

- All purpose flour 200g (7oz)
- Almond flour 20g (0.7oz)
- Powdered sugar 50g (1.8oz)
- Butter 125g (4.4oz)
- Vanilla powder
- Egg yolks 30g (1oz or 2 small egg yolks)

Soft Caramel:

- Sugar 150g (5.3oz)
- Whipping cream 75g (2.6oz)
- Butter 40g (1.4oz)
- Vanilla powder

Milk Chocolate Ganache:

- Milk chocolate 200g (7oz)
- Whipping cream 100g (3.5oz)
- Butter 50g (1.8oz)
- Extra milk chocolate for decorations 200g (7oz)

Directions

1. To make shortcrust pastry put sifted flour, almond flour, vanilla powder and powdered sugar into a bowl and add cold butter cut in cubes. Rub the dry ingredients into the butter using your fingertips. When you get a crumbly mixture,

add egg yolks and make a dough. Wrap it into a plastic film and put it in the fridge to rest for an hour.

2. When your pastry is cold and rested, take it out and divide it into 6 pieces. Roll each piece on a floured surface to 2mm (1/16") thickness, and line six 7cm (3") in diameter tart rings. Dock them with a fork, and put them in the fridge for 15-20 minutes.
3. Bake your tart shells at 180°C (350°F) for about 10-12 minutes. Take the tart shells out of the oven, brush them with egg wash, and put them back in the oven at 180°C (350°F) for 2 minutes. Then, take them out, and leave them to cool down.
4. To make soft caramel combine sugar with enough water to cover the sugar in a large saucepan. Cook the syrup until it reaches light golden color, and at that moment you can start warming up the cream with vanilla powder. When your caramel reaches dark amber color, the cream should be boiling hot (timing is crucial!). Remove caramel from the stove and carefully pour hot cream into the caramel. The caramel will release lots of steam and the boiling mixture will quickly rise, so be extremely careful in order to avoid the burns. Add butter, and gently stir until combined. Pour the hot caramel into the cooled tart shells halfway, and leave it to cool completely before you go to the next step.
5. To make milk chocolate ganache melt milk chocolate in the microwave. Put the cream into another bowl, and heat it in the microwave. Gradually pour hot cream into melted chocolate, and stir until you get smooth and glossy ganache. Add softened butter, and stir until it melts. Pour ganache immediately over the cooled caramel. Leave tarts in the fridge to set.
6. To make milk chocolate decorations place printed oval template under parchment paper. Put tempered milk chocolate into a paper cone, and pipe decorations following the oval pattern. Then, pipe irregular curved lines within the oval shape so it resembles lace. Top chocolate with some sprinkles before it sets.
7. Decorate tarts with chocolate decorations and some chocolate pearls.