

Almond and Double Chocolate Tarts Recipe

by:Tereza Alabanda,*The Pastry Maestra*

Prep. time : 60 minutes

Cook time : 15 minutes

Ready in 75 minutes plus cooling

Level : Advanced

Ingredients:

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)

Almond Crunch:

- Caramelized white chocolate 60g (2.1oz)
- Almond paste (or almond butter) 45g (1.6oz)
- Crushed wafer cookies 30g (1oz)

Milk Chocolate Ganache:

- Milk chocolate 140g (5oz)
- Cream 35% 70g (2.5oz)
- Butter 30g (1oz)

Caramelized White Chocolate Mousse:

- Caramelized white chocolate 75g (2.6oz)
- Milk 50g (1.8oz)
- Gelatin 3g (1.5 sheets)

- Cream 35% 180g (6.3oz)

Caramelized White Chocolate Glaze:

- Cream (35%) 150g (5.3oz)
- Gelatin 3g (1.5 sheets)
- Caramelized white chocolate 200g (7oz)
- Water 30g (1oz)
- Vegetable oil 30g (1oz)

Caramelized Almonds:

- Sugar 150g (5.3oz)
- Glucose syrup 30g (1oz)
- Almonds 6 pieces

Decoration:

- Cocoa nibs

Directions

1. To make shortcrust pastry place sifted flour into a large bowl. Add sifted almond flour, powdered sugar, and vanilla powder, and stir with a whisk. Then, add cold butter cut in cubes, and rub the dry ingredients into the butter with your fingertips until you get crumbly mixture. Add egg yolks and make the dough. Wrap it in plastic foil and put it in the fridge for about 1 hour.
2. Place one piece of parchment paper onto the counter and put one half of the dough onto it. First press it with your fingers to flatten it a bit. Then, put another piece of parchment paper onto the dough and press it to stick to it. Roll out the dough to 3mm (1/8") thickness using an adjustable rolling pin. Roll from the center towards one end, at the same time holding the opposite side of the paper with your hand, so the paper doesn't slide or wrinkle. Put everything in the freezer for about 20 minutes to chill. Repeat the procedure with remaining pastry.

3. When the pastry is chilled, cut approximately 4cm (about 1.5") wide, and approximately 28cm (11") long strips for the sides of your tarts using a pizza wheel. Put the pastry in the fridge.
4. Use 7cmx7cm (3"x3") square perforated tart rings. Cut out squares for the bottom of our tarts. Your squares need to be about 6mm (1/4") smaller than the tart rings so trim them using your 6.4cmx6.4cm (2.5"x2.5") template that you can make out of paper. First line the sides of your tarts with pastry strips. Then, insert the pastry squares into the molds and smooth the interior with your fingers. Remove the excess pastry from the sides of the tart using a small knife, and then put everything in the fridge for about 20 minutes.
5. Before baking dock the bottom of your tarts with a fork. Then, bake them at 170°C (340°F) for about 12-15 minutes. When they are done, brush them with egg wash. Put them back in the oven for another 2 minutes, and then leave them to cool down completely.
6. To make almond crunch, the mousse and the glaze you will need to caramelize white chocolate. Melt the entire quantity of white chocolate in the microwave on low heat. Gently stir with a silicone spatula, and then, put the bowl back in the microwave for 15 seconds. Take it out and stir with a silicone spatula again. Repeat this procedure as many times as needed until your chocolate gets nice caramel color and amazing caramel aroma. Note that chocolate will first become thicker, and it might even become grainy at some point, but that is normal. Continue mixing and microwaving for 15 seconds until it becomes caramelized. It is important that you use good quality chocolate with higher cocoa butter content, and without vegetable fats.
7. To make almond crunch place melted caramelized white chocolate into a bowl. Add almond paste, and crushed wafer cookies, and stir with a silicone spatula until combined. Put a couple of teaspoons of the mixture into the tart. Then, smooth it with the back of the spoon. Put everything in the fridge until it sets.
8. To make milk chocolate ganache gradually pour cream that you've previously heated in the microwave into the melted milk chocolate. Stir with a whisk until the mixture becomes uniform. Then add softened butter, and stir until it melts. Place the ganache into a piping bag without tip and fill your tarts all the way to the top. Put them in the fridge until the ganache sets.

9. To make caramelized white chocolate mousse soak gelatin in cold water. As soon as the gelatin softens, take it out and squeeze to get rid of the excess water. Heat the milk in the microwave, add soaked gelatin and stir until it melts. Melt caramelized white chocolate in the microwave on low heat, add milk and gelatin mixture, and stir with a whisk until the mixture becomes uniform. Mix the cream in a stand mixer fitted with whisk attachment to soft peaks. Add lukewarm chocolate mixture to whipped cream and stir with a silicone spatula until the mixture becomes uniform. Transfer the mousse into a piping bag without tip, and fill square 5cmx5cm (2"x2") silicone molds half way. Then, put everything in the freezer to set.
10. To make caramel put sugar and some water into a saucepan, stir with a silicone spatula, and put the lid on. When the syrup boils remove the lid. Then add glucose syrup, and continue cooking until the syrup caramelizes. Remove the caramel from the stove, and leave it for a couple of minutes until it cools down a bit. Insert a toothpick into an almond, and dip it into the caramel. Let the caramel drip, and remove the toothpick when the caramel hardens.
11. To make caramelized white chocolate glaze soak gelatin in cold water. As soon as the gelatin softens, take it out and squeeze to get rid of the excess water. Heat cream in the microwave, add soaked gelatin, and stir until it melts. Add the cream and gelatin mixture into the melted caramelized white chocolate. Stir with a whisk until the mixture becomes uniform. Then add water and vegetable oil and stir again. Blend the mixture with immersion blender to emulsify and leave it at room temperature to cool down.
12. When the glaze is at 30°C (86°F), pour it onto the frozen mousse. Transfer the mousse onto the tart. Decorate the sides with some cocoa nibs, pipe one milk chocolate ganache rosette onto the mousse, and place one caramelized almond onto it.
13. There, your delicious almond and double chocolate tarts are done! Enjoy!
14. Bake at 180°C (350°F) for approximately 20-25 minutes, it should be moist and gooey on the inside.