

# Ultimate Chocolate Tarts

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Prep. time : 90 minutes

Cook time : 25 minutes

Ready in 115 minutes plus cooling

Level : Advanced

## **Ingredients:**

### **Chocolate Sablé Pastry:**

- All purpose flour 180g (6.3oz)
- Cocoa powder 20g (0.7oz)
- Almond flour 20g (0.7oz)
- Powdered sugar 50g (1.8oz)
- Vanilla powder to taste
- Butter 125g (4.4oz)
- Eggs 30g (1oz)

### **Hazelnut Crunch:**

- Milk chocolate 30g (1oz)
- Hazelnut paste 30g (1oz)
- Feuilletine 30g (1oz)

### **Milk Chocolate Ganache:**

- Milk chocolate 240g (8.4oz)
- Cream, 35% 120g (4.2)
- Butter, softened 60g (2.1oz)

## **Dark Chocolate and Caramel Mousse:**

- Sugar 100g (3.5oz)
- Cream, 35% 200g (7oz)
- Vanilla powder
- Gelatin 3g (1.5 sheets)
- Dark chocolate 55% 150g (5.3oz)
- Cream, 35% 300g (10.6oz)

## **Dark Chocolate Glaze:**

- Dark chocolate 55% 150g (5.3oz)
- Cream, 35% 200g (7oz)
- Gelatin 3g (1.5 sheets)
- Water 10g (2Tsp)
- Vegetable oil 10g (2Tsp)

## **Decoration:**

- Cocoa nibs
- Dark chocolate 55%
- Golden sprinkles

## **Directions**

1. To make chocolate sable pastry put flour, cocoa powder, powdered sugar, almond flour and vanilla powder into a food processor and pulse to combine. Add cold butter cut in cubes and pulse until you get crumbly mixture. Then add egg and pulse until you make the dough.
2. Place one sheet of parchment paper onto the counter, and place 2/3 of the pastry onto it. Flatten it a bit with your fingers, and place another sheet on the top. Roll out the pastry to 3mm (1/8") thickness using an adjustable rolling pin. Then place the pastry in the fridge for about half an hour. Repeat the procedure with remaining pastry.
3. When the pastry is chilled cut out strips approximately 2.5cm (1") wide. Cut out 7.5cm (3") in diameter circles out of the remaining pastry Use 8cm (3.1") in

diameter perforated tart rings. First line them with pastry strips and cut out the extra pastry. Place them in the fridge to chill. Then, insert the pastry circles and smooth them using your fingers. Finally trim the excess pastry and place everything in the fridge to chill.

4. Dock the pastry using a fork and bake tart shells at 180°C (350°F) for about 10-15 minutes. When the tarts are done, brush their interior with egg wash. Then put them back in the oven for another 2 minutes
5. To make hazelnut crunchy layer melt milk chocolate in the microwave on low heat. Add hazelnut paste and stir to combine. Then add feuilletine and stir until you coat them with the chocolate and hazelnut mixture. Place one teaspoon of the mixture into your tarts and spread it onto the bottom using a teaspoon. Then place everything in the fridge to set.
6. To make milk chocolate ganache melt milk chocolate in the microwave on low heat. Gradually add warm cream and stir well with a whisk. Then, add softened butter and stir to combine. Fill your tarts all the way to the top, shake them to distribute the ganache evenly, and place everything in the fridge until the ganache sets.
7. To make caramel and dark chocolate mousse put 200g (7oz) of cream into a measuring cup, add vanilla powder and heat up this mixture in the microwave. To make caramel put sugar and some water into a saucepan, stir with a whisk and put the lid on. When the mixture boils remove the lid and continue cooking the syrup until it becomes amber in color. At that point remove the pan from the heat, and add cream that you've previously heated in the microwave into the caramel. Be careful so the steam doesn't burn your face or hands.
8. Soak gelatin in cold water. As soon as the gelatin softens take it out and squeeze to get rid of the excess water. Transfer the caramel mixture into a measuring cup, add soaked gelatin and stir until it melts. Melt dark chocolate in the microwave on low heat, add caramel mixture into the chocolate and stir well with a whisk. Whip 300g (10.6oz) of cream in a stand mixer to soft peaks. Add lukewarm chocolate mixture to whipped cream and stir until the mixture becomes uniform. Fill large silicone half sphere mold with the mousse all the way to the top. Then put everything in the freezer until it sets.

9. To make dark 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 gelatin and stir until it melts. Gradually add cream into the melted dark chocolate and stir until the mixture becomes uniform. Transfer the mixture into a measuring cup, add water and vegetable oil and blend everything with immersion blender to emulsify. Then cover the glaze with cling film and leave it to cool to about 33°C (91°F).
10. To make chocolate decoration draw 7.5cm (3") in diameter circles onto a parchment paper. Pipe flower-like free hand pattern onto the paper with tempered dark chocolate. Sprinkle some golden sprinkles onto the chocolate and place everything in the fridge to set.
11. Place frozen half spheres onto a rack and glaze them. Place glazed mousse onto the tarts, and decorate the edges with some cocoa nibs. Finally place chocolate decoration on the top.
12. There, your delicious ultimate chocolate tarts are done! Enjoy!