



EARL GREY CHOCOLATE TART

Chocolate Pate Sable

Pâtissier Artisan Cocoa Powder 22/24	73g
Unsalted Butter	468g
Confectioner Sugar.....	205g
Salt	5g
Almond Flour (Blanched Fine)	263g
All-Purpose Flour	410g
Eggs	73g

1. Mix all dry ingredients then add the Unsalted Butter and Eggs into the mixture.
2. Make a tart shell.

Chocolate Almond Cream

Pâtissier Artisan Cocoa Powder 22/24	20g
Buter	125g
Almond Flour (Blanched Fine)	125g
Confectioner Sugar	125g
Eggs	150g
Cream	50g

1. Mix all ingredients before adding Cream.
2. Pipe Chocolate Almond Cream into Chocolate Pate Sable.

Earl Grey Tea Ganache

Pâtissier Artisan Dark 58% Chocolate	273g
Pâtissier Artisan Milk 36% Chocolate	300g
Earl Grey Tea Powder	10g
Trimoline/Inverted Sugar	46g
Milk	334g

1. Boil Milk, Trimoline and Earl Grey Powder together and pour into a mixture of Pâtissier Artisan Dark 58% Chocolate and Pâtissier Artisan Milk 36% Chocolate.
2. Leave it overnight in chiller for piping purposes.

Chocolate Spray

Pâtissier Artisan Dark 58% Chocolate	100g
Pâtissier Artisan Cocoa Butter	50g

1. Melt Pâtissier Artisan Dark 58% Chocolate and Pâtissier Artisan Cocoa Butter together.
2. Spray as desired.

