



**BLACKBERRY
CHOCOLATE TART**

Pate Grasse

Yield 1 Kg

Unsalted Butter	255g
Icing Sugar	110g
Almond Flour (Fine Blanched)	45g
Sugar	45g
Crushed Hazelnuts	20g
Pâtissier Artisan 60% Almond Praline (Superfine)	20g
Bread Flour	425g
Vanilla Paste	2g
Salt	4g
Eggs	85g

1. Peddle Unsalted Butter and Icing Sugar until smooth.
2. Mix rest of the ingredients and slowly incorporate the butter into the mixture.
3. Par bake at 170°C for around 8 to 10 minutes.

Cremeux Chocolat

Yield 500g

Cream	240g
Egg Yolks	55g
Sugar	15g
Pâtissier Artisan Milk 34.6% Couverture	70g
Pâtissier Artisan Dark 61% Couverture	70g
Masse Gelatine	2.5g

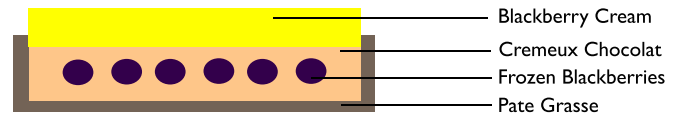
1. Boil the Cream first before mixing with the Egg Yolks and Sugar. Cook to 85°C.
2. Add both Pâtissier Artisan Milk 34.6% Couverture and Pâtissier Artisan Dark 61% Couverture into the mixture before adding Masse Gelatine.

Blackberry Cream

Yield 1 Kg

Unsalted Butter	190g
Icing Sugar	310g
Milk	30g
Eggs	310g
Blackberry Puree	160g
Frozen Blackberries	As Desired

1. Mix all ingredients and pour into par baked Pate Grasse and continue bake at 160°C for 20 to 30 minutes.



YOUR MASTERPIECE. OUR PRIDE