



**CHOCOLATE
TART**

Cocoa Pate Sable

Flour T55	90g
Unsalted Butter	50g
Icing Sugar	30g
Almond Powder	12g
Pâtissier Artisan Natural Cocoa Powder (10-12%)	8g
Whole Eggs	16g

1. Cream Butter, Icing Sugar, Almond Powder and Pâtissier Artisan Natural Cocoa Powder (10-12%).
2. Add in Eggs and mix.
3. Add in the Flour and continue kneading till dough is smooth.
4. Roll half at 4mm and bake at 160°C for 18 minutes.
5. While still hot (just out from the oven), pour in the mixing bowl equipped with paddle and mix using low speed to get a paste.
6. Spread 100g per sponge.

Dark Chocolate Soft Ganache

Whipping Cream 35%	320g
Inverted Sugar	16g
Pâtissier Artisan Dark 70% Chocolate	140g
Pâtissier Artisan Milk 36% Chocolate	65g
Unsalted Butter.....	50g

1. Boil Cream and Inverted Sugar.
2. Pour in Pâtissier Artisan Dark 70% Chocolate and Pâtissier Artisan Milk 36% Chocolate and hand blend.
3. Add in the Butter and hand blend again. Keep at room temperature.

Mirror Glaze

Water	110g
Fine Sugar	312g
Whipping Cream 35%	195g
Glucose Syrup	130g
Pâtissier Artisan Alkalised Cocoa Powder (22-24%)	80g
Inverted Sugar	32g
Fish Gelatin (200 Bloom)	12g
Cold Water	72g

1. Boil Water and Sugar.
2. In a separate pan, boil Cream, Glucose, Pâtissier Pâtissier Artisan Alkalised Cocoa Powder (22-24%) and Inverted Sugar.
3. Combine both preparations and add in the soaked Gelatin.
4. Hand-Blend and use at 30°C.



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