



RECIPE BY JULIEN DUGOURD

Brownie Tartlet

Recipe in 4 steps



1 Brownie

Eggs	160g	18.0 %	Combine the eggs and the sugar without emulsifying.
Sugar	200g	22.5 %	
Melted butter	200g	22.5 %	Add the butter, TANNEA® 70% dark couverture and the pure paste, then add the flour.
Dark chocolate TANNEA 70%	100g	11.2 %	
Melted pure paste	25g	2.8 %	Add the pecan nuts.
Flour	100g	11.2 %	
Pecan nuts	100g	11.2 %	
Total	885g	100%	

2 Vanilla shortcrust pastry

Butter	200g	39.8 %	Soften the butter in the food processor.
Egg yolks	20g	3.9 %	Add the egg yolks.
Flour	230g	45.8 %	Then add the flour, sugar, salt and the vanilla.
Sugar	50g	9.9 %	
Salt	1g	0.1 %	
Vanilla pod	1g	0.1 %	
Total	502g	100%	

3 Cream

Milk	500g	24.8 %
Cream	500g	24.8 %
Egg yolks	180g	8.9 %
Sugar	180g	8.9 %
Dark chocolate ALTAPAZ 73%	650g	32.3 %
Total	2010g	100%

4 Chocolate crumble

Butter	315g	26.4 %	Soften the butter in the food processor.
Icing sugar	150g	12.5 %	Add the remaining ingredients.
Caster sugar	150g	12.5 %	
Ground almonds	190g	15.9 %	Bake at 160°C for 7 minutes.
Flour	190g	15.9 %	
COCOA POWDER 22/24%	190g	15.9 %	
Salt	6g	0.5 %	

Total

1191g 100%