



RECIPE BY ANGELO MUSA

Choco Caramel Tart

Recipe in 6 steps



Recipe for 2 tarts (16 cm diameter)

1

Sweet Pastry

Butter	160g	25.5 %
Icing sugar	105g	16.7 %
Almond powder	40g	6.3 %
Fine salt	3g	0.4 %
Lemon zest	1g	0.1 %
Vanilla powder	2g	0.3 %
Flour (T55)	263g	42.0 %
Whole eggs	52g	8.3 %
Total	626g	100%

Glaze:

Egg yolks - 100 g

Liquid cream - 25 g

Work with a flat beater to soften the butter, then incorporate the icing sugar, almond powder, fine salt, lemon zest and vanilla powder.

Add the flour, crumble the mix, then finish by adding the eggs.

Leave the dough to sit for around 12 hours in the refrigerator.

Line the moulds with pastry, approx. 2.5 mm thick, and blind bake for about 15 minutes at 150°C.

Cover them with a thin layer of the glaze, stick cocoa nibs around the edge and place in the oven for another 15 minutes at the same temperature.

2

Cooked Chocolate Ganache

Cream	200g	41.4 %
Dark chocolate MADONG 70%	142g	29.4 %
Vanilla pod - 1 pc	0g	0.0 %
Fresh eggs	50g	10.3 %
Egg yolks	40g	8.2 %
Butter	50g	10.3 %
Total	482g	100%

Make a classic ganache, then add the eggs and yolks and blend.

Fill the pastry shells with the mixture, about 200 g per 16 cm tart, and bake for 1 minute at 150°C.

3

Spiced Chocolate Caramel

Liquid cream	92g	34.7 %	Heat the cream and infuse the orange zest, scraped vanilla pod, grated tonka bean and chopped galangal for 10 minutes.
Orange zest	2g	0.7 %	
Vanilla pod - 1/2 pc	0g	0.0 %	Heat the glucose separately, pour in the sugar in 3 additions and caramelize at around 195°C.
Tonka bean	0g	0.0 %	
Galangal	2g	0.7 %	Reduce the temperature by adding the previously-filtered warm cream, then incorporate the butter, the fine salt and the dark chocolate.
Glucose	62g	23.3 %	
Caster sugar	62g	23.3 %	Mix the caramel and leave to cool.
Butter	30g	11.3 %	Use 70 g of spiced chocolate caramel per 16 cm tart
Fine salt	0g	0.0 %	
Dark chocolate CARUPANO 62%	15g	5.6 %	
Total	265g	100%	

4

Hazelnut Discs

Roasted whole hazelnuts	200g	98.0 %
Fleur de sel	4g	1.9 %
Total	204g	100%

5

Coating

COCOA BUTTER	600g	60.0 %	Roast the whole hazelnuts in the oven at 150°C for approx. 30 minutes.
Dark chocolate MADONG 70%	400g	40.0 %	
Total	1000g	100%	When cooled, grind them with the fleur de sel, roll out 80 g/14 cm diameter discs and set aside in the freezer.
			Once hardened, coat with the cocoa butter and chocolate mixture, melted at 40°C.

6

Milk Chocolate & Hazelnut Chantilly

Liquid cream	50g	10.5 %	Heat the cream and pour over the slightly melted milk chocolate chocolate.
Milk chocolate DIVO 40%	40g	8.4 %	
PURE HAZELNUT PASTE	25g	5.2 %	Add the hazelnut paste and hazelnut praliné, then blend.
HAZELNUT PRALINE 50% Smooth	40g	8.4 %	
Whipped cream	300g	63.1 %	Mix with the cream and mascarpone, whipped into a chantilly texture.
Mascarpone	20g	4.2 %	
Total	475g	100%	

Final assembly

Pipe the caramel over the cooled ganache, then place the coated hazelnut disc on top.

Using a St Honoré piping tip, pipe the milk chocolate & hazelnut chantilly.

Sprinkle lightly with cocoa powder, and decorate with a few roasted hazelnuts and hazelnut skins.

