



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 % | Add the pecan nuts. |
| Melted pure paste | 25g | 2.8 % | |
| 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 % | Bake at 160°C for 7 minutes. |
| Ground almonds | 190g | 15.9 % | |
| Flour | 190g | 15.9 % | |
| COCOA POWDER 22/24% | 190g | 15.9 % | |
| Salt | 6g | 0.5 % | |

Total

| 1191g | 100% |