

RECIPE BY ANGELO MUSA

Choco Caramel Tart

Recipe in 6 steps

CHOCOLATERIE DE L'OPÉRA

Recipe for 2 tarts (16 cm diameter)

1 Sweet Pastry

Butter	160g	25.5 %	Glaze:
Icing sugar	105g	16.7 %	Egg yolks - 100 g
Almond powder	40g	6.3 %	Liquid cream - 25 g
Fine salt	3g	0.4 %	
Lemon zest	1g	0.1 %	Work with a flat beater to soften the butter, then incorporate the icing sugar, almond powder, fine salt, lemon zest and vanilla powder.
Vanilla powder	2g	0.3 %	
Flour (T55)	263g	42.0 %	Add the flour, crumble the mix, then fi nish by adding the eggs.
Whole eggs	52g	8.3 %	
Total	626g	100%	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 %	Make a classic ganache, then add the eggs and yolks and blend.
Dark chocolate MADONG 70%	142g	29.4 %	
Vanilla pod - 1 pc	0g	0.0 %	Fill the pastry shells with the mixture, about 200 g per 16 cm tart, and bake for 1 minute at 150°C.
Fresh eggs	50g	10.3 %	
Egg yolks	40g	8.2 %	
Butter	50g	10.3 %	
Total	482g	100%	

3 Spiced Chocolate Caramel

Liquid cream	92g	34.7 %
Orange zest	2g	0.7 %
Vanilla pod - 1/2 pc	0g	0.0 %
Tonka bean	0g	0.0 %
Galangal	2g	0.7 %
Glucose	62g	23.3 %
Caster sugar	62g	23.3 %
Butter	30g	11.3 %
Fine salt	0g	0.0 %
Dark chocolate CARUPANO 62%	15g	5.6 %
Total	265g	100%

Heat the cream and infuse the orange zest, scraped vanilla pod, grated tonka bean and chopped galangal for 10 minutes.

Heat the glucose separately, pour in the sugar in 3 additions and caramelise at around 195°C.

Reduce the temperature by adding the previously-filtered warm cream, then incorporate the butter, the fine salt and the dark chocolate.

Mix the caramel and leave to cool.

Use 70 g of spiced chocolate caramel per 16 cm tart

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 %
Dark chocolate MADONG 70%	400g	40.0 %
Total	1000g	100%

Roast the whole hazelnuts in the oven at 150°C for approx. 30 minutes.

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 %
Milk chocolate DIVO 40%	40g	8.4 %
PURE HAZELNUT PASTE	25g	5.2 %
HAZELNUT PRALINE 50% Smooth	40g	8.4 %
Whipped cream	300g	63.1 %
Mascarpone	20g	4.2 %
Total	475g	100%

Heat the cream and pour over the slightly melted milk chocolate chocolate.

Add the hazelnut paste and hazelnut praliné, then blend.

Mix with the cream and mascarpone, whipped into a chantilly texture.

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.

