

RECIPE BY EVGENIOS VARDAKASTANIS

Tarte Aube

Recipe in 5 steps

CHOCOLATERIE DE L' OPÉRA

1 Chocolate Cardammon Siphon

Milk	400g	39.9 %	Make a crème anglaise with all the ingredients except Madong 70%.
Cream 35%	380g	37.9 %	
Egg yolk	40g	3.9 %	Melt Madong at 45°C and make an emulsion with the 1st mixture.
Cardammon	2g	0.1 %	Let it cool at 4°C overnight.
Dark chocolate MADONG 70%	180g	17.9 %	Serve it in a siphon bottle and add 2 cream chargers.
Total	1002g	100%	

2 Chocolate crumble

Butter	100g	24.8 %	Combine all the ingredients in a mixer with a paddle
Flour	90g	22.3 %	
COCOA POWDER 22/24%	10g	2.4 %	Roll the dough at 7mm and cut into squares
Almond powder	100g	24.8 %	Bake at 150°C about 18'
Brown sugar	100g	24.8 %	
Salt	2g	0.4 %	
Total	402g	100%	

3 Deltora crémeux

Cream 35%	500g	26.5 %	Make an anglaise with all the ingredients except Deltora 70%.
Milk	500g	26.5 %	
Egg yolk	200g	10.6 %	Melt Deltora 70%.
Sugar	100g	5.3 %	Make an anglaise with milk, cream, sugar and yolks.
Dark chocolate DELTORA 70%	585g	31.0 %	Emulsify with the chocolate and store.
Total	1885g	100%	

4 Aubergine confit

Aubergine	1000g	52.3 %	Wash the aubergines, cut the green side. Pierce them and place in a saucepan with all the other ingredients overnight in the fridge.
Sugar	900g	47.1 %	
Lime	1g	0.0 %	Add water and boil about 2hrs.
Lemon	1g	0.0 %	
Cinnamon	5g	0.2 %	
Cardammon	3g	0.1 %	

Total	1910g	100%

5 Cigarette cocoa paste

Flour	90g	22.5 %
Egg whites	100g	25.0 %
Butter	100g	25.0 %
Sugar	100g	25.0 %
COCOA POWDER 22/24%	10g	2.5 %
Chia seeds	0g	0.0 %
Total	400g	100%

Leave the butter in a room temperature and combine all the ingredients in a mixer with the paddle.

Shape it and add on top the chia seeds and bake at 165°C about 5 minutes.