

Chocolate, praline & whipped cream tartlet

Ingrédients

- 115g of icing sugar
- 30g of almond flour
- 2 eggs
- 150g of T55 flour
- 50g of cornstarch
- 730g of whole liquid cream + 1 teaspoon
- 80g of neutral honey
- 392g of Guanaja chocolate
- 200g of praline
- 1 tablespoon of vanilla extract or the seeds from a scraped vanilla pod
- 60g of softened butter
- 90g of icing sugar
- 30g of almond flour
- 1 egg
- 150g of T55 flour
- 50g of cornstarch
- 480g of whole liquid cream
- 80g of neutral honey
- 392g of Guanaja chocolate
- 200g of praline
- 250g of whole liquid cream
- 25g of icing sugar
- 1 tablespoon of vanilla extract or the seeds from a scraped vanilla pod

Préparation

1. If you follow the Valrhona brand on social media or their website, you must have seen that this year, Guanaja chocolate is celebrating its 40th anniversary.
2. Created in the 1980s, at a time when dark chocolates had lower cocoa percentages and higher sugar content, this chocolate has become one of the most well-known chocolates of the brand.
3. Here I wanted to highlight it in a very simple tartlet, with a bit of praline and a light vanilla whipped cream to create a very chocolatey and indulgent dessert ☺ Ingredients :I used Guanaja chocolate & Norohy vanilla extract from Valrhona: code ILETAITUNGATEAU for 20% off the entire site (affiliate).
4. I used cocoa nibs and almond flour from Koro: code ILETAITUNGATEAU for 5% off the entire site (non-affiliate).
5. Equipment :I used my Kenwood Cooking Chef / code FLAVIE = 3 accessories of your choice offered with the purchase of a cooking chef / commercial collaboration.
6. I used the rolling pin, the perforated baking sheet, baking mat & the piping bags from Guy Demarle: referral code FLAVIE10 to be entered at registration for €10 off your first order / commercial collaboration.

7. Shopping list : of softened butter of icing sugar of almond flour A pinch of salt 2 eggs of T55 flour of cornstarch of whole liquid cream + 1 teaspoon of neutral honey of Guanaja chocolate of praline 1 tablespoon of vanilla extract or the seeds from a scraped vanilla pod Optional: cocoa nibs Preparation time: 50 minutes + at least 5 hours of resting + 25 minutes of baking For about ten tartlets : Sweet pastry : of softened butter of icing sugar of almond flour A pinch of salt 1 egg of T55 flour of cornstarch For the egg wash: 1 egg + 1 teaspoon of liquid cream Cream the butter with the icing sugar, then add the almond flour and salt.
8. Emulsify with the egg.
9. Add the flour and cornstarch, mix quickly to form a ball, then let the dough rest wrapped in the refrigerator for at least 1h30.
10. Roll out the dough to a thickness of 2mm.
11. Line your previously buttered tartlet rings.
12. Place them in the refrigerator for at least 2 to 3 hours, preferably overnight for the best result after baking.
13. Bake in a preheated oven at 165°C for 15 minutes.
14. Meanwhile, prepare the egg wash by whisking an egg with a teaspoon of liquid cream.
15. Gently unmold the tartlets, then brush them with the egg wash (both outside and inside, this will help waterproof them and keep them crispy longer).
16. Bake again for 5 to 10 minutes, until golden.
17. Remove from the oven and let cool before handling.
18. Dark chocolate ganache : of whole liquid cream of neutral honey of Guanaja chocolate Heat the liquid cream with the neutral honey.
19. When the cream is hot, pour it in several times over the chocolate, mixing well after each addition to obtain a smooth and shiny ganache.
20. Finish by blending the ganache with an immersion blender, trying not to incorporate air bubbles.
21. Assembly : of praline Pipe of praline at the bottom of each tartlet, then pour the chocolate ganache on top.
22. Let crystallize for at least 1h30 in the refrigerator.
23. Vanilla whipped cream : of whole liquid cream of icing sugar 1 tablespoon of vanilla extract or the seeds from a scraped vanilla pod Optional: cocoa nibs Whip the liquid cream with the icing sugar and vanilla.
24. Pour it into a piping bag with the nozzle of your choice and pipe it onto the tartlets (you can also simply make quenelles of whipped cream with a spoon).
25. Sprinkle with cocoa nibs before enjoying!