

Cookie, chocolate & vanilla tart

Ingrédients

- 105g softened butter
- 70g brown sugar
- 70g caster sugar
- 30g whole egg
- 180g T45 flour
- 3.5g baking powder
- 60g crispy dark chocolate pearls
- 90g Guanaja chocolate
- 105g Guanaja chocolate
- 125g cream 30 or 35% fat
- 5g honey
- 45g of crêpes dentelles
- 35g of Guanaja chocolate
- 55g almond & hazelnut praline
- 150g of liquid cream 35% fat
- 25g icing sugar
- 1 vanilla pod

Préparation

1. A few days ago Valrhona launched a new website on which you can find recipes but also their chocolate, praline, crispy pearls and even their brand new Norohy vanilla !
2. You can order the products to be delivered at home (in France), but also find shops close to us who sell Valrhona products.
3. On the occasion of the launch of this new website, I received a package containing a few products, with the mission to make and share a gourmet recipe, feasible at home and of course chocolatey ;-) So here I am with this cookie, chocolate and vanilla tart, which requires little material and time, and which uses Guanaja chocolate (dark chocolate 70% cocoa), almond hazelnut praline, dark chocolate crispy pearls and vanilla pods.
4. This recipe consists of a cookie base (I was inspired by Cyril Lignac's cookie recipe) covered with a crunchy praline, a ganache and vanilla whipped cream, in short a super gourmet dessert!
5. T45 flour 3.
6. Mix the flour and baking powder with the two sugars.
7. Then add the creamy butter and the egg.
8. When the mixture is homogeneous, add the crispy pearls and the chocolate chopped into different sized chips.
9. Butter the tart mold, then spread the cookie dough inside with your fingers, raising the edges a little.
10. With the rest of the dough, you can make mini-cookies that will be used to decorate the tart.
11. Preheat the oven to 175°C and bake your cookie for about 18 minutes (if you make mini cookies, of course they will bake faster, less than 5 minutes).
12. Let the cookie cool down.
13. Gently melt the chocolate in the microwave or in a double boiler.
14. At the same time, heat the cream with the honey.
15. Pour a third of the hot cream over the chocolate, stirring well in the centre of the bowl with a maryse.
16. Then add a second third, still stirring, and then the last third.

17. When the ganache is shiny and homogeneous, put a plastic wrap on it and let it cool (if you are in a hurry, you can put it in the fridge).
18. Gently melt the chocolate in a double boiler or microwave.
19. Add the praline, then the crumbled crêpes dentelles.
20. Spread the mix on the cooled cookie, then put it in the refrigerator until it hardens.
21. Whip the cream with the vanilla seeds.
22. When the whipped cream starts to set, add the icing sugar and continue whipping to obtain a firm whipped cream.
23. Assembly : Once the ganache is set, put it in a pastry bag fitted with a 14mm fluted sleeve.
24. Put the whipped cream in a piping bag fitted with a 6mm plain tip.
25. Pipe alternately the ganache and the whipped cream on the cooled crisp, then decorate the tart with the mini-cookies, some crispy pearls and praline.
26. Enjoy!

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