

# Snickers-Style Tart (Caramel, Peanut & Chocolate)

## Ingrédients

- 115g of 40% milk chocolate
- 250g of heavy cream
- 112g of butter
- 71g of powdered sugar
- 23g of almond flour
- 1g of salt
- 44g of eggs
- 188g of T55 flour
- 75g of cream
- 115g of sugar
- 35g of butter
- 1 small pinch of salt
- 45g of unsalted peanuts
- 35g of 60% minimum dark chocolate
- 20g of 40% milk chocolate
- 65g of cream
- 140g of mascarpone
- 115g of peanut butter
- 25g of powdered sugar

## Préparation

1. Caramel, peanut & chocolate.
2. these are the flavors of the tart made for my partner's birthday, inspired by a famous chocolate bar.
3. After tasting, everyone found that the different flavors were well present, and you can definitely recognize the Snickers :-). This tart consists of a sweet crust, soft caramel, a milk & dark chocolate ganache, mascarpone cream with peanut butter, peanuts, and a whipped milk chocolate ganache.
4. Several different preparations, but nothing really complicated in making this super indulgent tart.
5. Gently melt the milk chocolate in a double boiler or microwave.
6. Heat half of the cream, then pour it in three parts over the melted chocolate while mixing well to create an emulsion.
7. Once the ganache is smooth, add the rest of the cold cream, mix to have a homogeneous cream, cover with plastic wrap directly on the surface, and refrigerate until the next day.
8. Cream the butter with the powdered sugar, then add the almond flour and salt.
9. Mix the resulting cream with the previously beaten eggs, then gradually add the flour until you have a homogeneous dough ball.
10. Place the dough in the refrigerator overnight.
11. D-Day Sweet Shortcrust Pastry: After resting, roll out the dough to a thickness of 3mm, then line a tart ring.
12. Leave the dough in the refrigerator or freezer for at least 30 minutes.
13. Next, pre-bake your tart shell for about 40 minutes at 160°C.
14. Mid-baking, take your tart out of the oven and brush it with a beaten egg yolk mixed with a drop of cream.
15. Soft Caramel: This is Nicolas Paciello's recipe from his book "Le carnet de recettes qui déchire."
16. Prepare a dry caramel with the sugar.
17. Meanwhile, heat the cream.

18. When the caramel has a nice color, slowly pour the cream over it while constantly whisking (be careful of splashes!
19. ).
20. Then add the butter cut into small pieces and the pinch of salt while still whisking.
21. Let the caramel cook for 2 minutes, stirring, then remove from heat.
22. When the caramel has cooled a bit (but not too much, it should still be liquid), pour it over the tart shell and sprinkle the caramel with peanuts.
23. Melt the chocolates and heat the cream.
24. Pour the hot cream over the melted chocolate in three times, mixing well to get an emulsion.
25. Let it cool a bit, then pour it over the caramel.
26. Whip the mascarpone with the powdered sugar then with the peanut butter until a homogeneous cream is obtained.
27. Pour the obtained cream on the set chocolate ganache (you can put the tart in the refrigerator for the ganache to set faster).
28. Keep the tart in the fridge until assembly.
29. Whipped Milk Chocolate Ganache: Whip the whipped ganache like a whipped cream, then place it in a piping bag with a round tip.
30. Pipe the whipped ganache on a rhodoid sheet the size of the tart, forming balls of different sizes stuck together, then freeze.
31. Of course, if you don't have time to freeze the ganache, you can simply pipe it directly onto the tart!
32. Assembly: Velvet glaze (optional) QS of peanuts When the ganache is frozen, flip over the whipped ganache sheet.
33. Apply the chocolate-colored velvet glaze on it, and trim the sides to have smooth edges if necessary.
34. Place the ganache on the tart, then arrange crushed peanuts all around.
35. Keep your tart in the refrigerator.
36. Enjoy your meal!