

Milk chocolate tart

Ingrédients

- 60g softened butter
- 90g powdered sugar
- 30g hazelnut powder
- 50g of egg (1 medium egg)
- 180g flour T55
- 50g cornstarch
- 25g azelia chocolate (or another milk chocolate)
- 25g hazelnut praliné
- 30g crêpes dentelles
- 250g azelia chocolate (or another milk chocolate)
- 25g whole milk
- 100g full cream

Préparation

1. It had been a long time since I had baked a tart, and with the arrival of autumn my tart was all found !
2. A hazelnut tart dough, a crunchy hazelnut praline chocolate and a milk chocolate ganache, in short a lot of delicacy !
3. I used Valrhona 's Azelia chocolate, a delicious milk chocolate with hazelnut flavors.
4. Mix the softened butter with powdered sugar, hazelnut powder and salt.
5. Emulsify the mixture with the egg, then add the flour and cornstarch.
6. Mix quickly, and stop as soon as you can form a ball.
7. Put a plastic wrap on it and place it in the refrigerator for at least 30 minutes.
8. Then spread the dough on 2 to 3mm thick and put it in your mold.
9. Prick the dough and place it in the freezer for at least 15 minutes.
10. Then bake your dough for 25 minutes at 175°C.
11. Remove the circle, then brush the dough with beaten egg and bake again for 5 to 10 minutes, checking the colouring.
12. Remove from the oven and leave to cool.
13. Melt the chocolate, then add the praliné and crumbled crêpes dentelles.
14. Spread on the cooled tart crust and place in the refrigerator for the crunchy layer to crystallize.
15. Melt the chocolate.
16. Heat the cream and milk, then pour the hot liquid three times over the melted chocolate, stirring well in the maryse after each addition, until the ganache is smooth and shiny.
17. Pour on the crystallized crunchy layer, then let the ganache set, either at room temperature or in the refrigerator.
18. Finally, decorate with a few hazelnuts, and enjoy !