

Four Chocolate Tart

Ingrédients

- 50g egg (1 medium egg)
- 60g butter
- 90g powdered sugar
- 30g hazelnut powder
- 1g salt
- 180g T55 flour
- 50g potato starch or cornstarch
- 25g ivory chocolate or quality white chocolate
- 25g hazelnut puree (unsweetened)
- 30g crêpes dentelles
- 40g whole milk
- 40g liquid cream
- 16g egg yolks
- 7g sugar
- 1g gelatin
- 35g Caraïbes chocolate or dark chocolate with 65-70% cocoa
- 48g liquid cream
- 70g Jivara chocolate (or milk chocolate with 40% cocoa)
- 12g honey
- 20g butter
- 120g Dulcey (or blond chocolate)
- 240g liquid cream
- 1.5g gelatin

Préparation

1. You can never have enough chocolate, so instead of making a chocolate tart, I wanted to make a four-chocolate tart!
2. I used Valrhona chocolates (Ivoire, Dulcey, Jivara, and Caraïbes), but I'll tell you what to replace them with if you don't have them in the ingredient lists below.
3. You can plan to make this tart over one day; in that case, I recommend making the Dulcey ganache first so that it has enough time to cool before being whipped, but ideally, prepare the Dulcey ganache for the whipped ganache and the sweetened dough the day before, then the rest on the day of serving.
4. There's no complicated element in this recipe; you simply need to consider the different resting times, especially if you're doing everything in one day.
5. Cream the butter with the powdered sugar, hazelnut powder, and salt.
6. Then add the egg, beating well.
7. Make a well with the flour and potato starch, and pour the previous mixture into it.
8. Incorporate the flour into the mixture, then knead gently.
9. Work the dough as little as possible until it's homogeneous.
10. Wrap it and refrigerate for at least 2 hours.
11. Roll out the dough to 2 to 3mm thickness, then line a buttered 20cm tart ring.
12. Chill the tart base (in the freezer if possible).
13. Next, preheat the oven to 170°C, prick the tart base with a fork, and bake for about 25 to 30 minutes.
14. 10 minutes before the end of the baking, I remove the ring and brush the tart base with an egg beaten with

a bit of liquid cream, but this is not mandatory.

15. Let the tart cool at room temperature.
16. Melt the chocolate with the hazelnut puree, then mix them with the crumbled crêpes dentelles.
17. Spread the crunch over the cooled tart base and let crystallize.
18. Place the gelatin to hydrate in cold water.
19. Bring milk and cream to a boil.
20. Add the rehydrated and drained gelatin, stirring well.
21. Whisk the egg yolk with the sugar, then pour the hot milk and cream over, whisking well.
22. Pour everything back into the saucepan and cook to nappe consistency, always over low heat: stir constantly until reaching a temperature of 83°C; if you don't have a thermometer, dip a spatula into the cream and draw a line with your finger.
23. If the line holds and the cream doesn't run, it's ready.
24. Pour the resulting custard over the chocolate, stirring well as for a ganache, then allow it to cool a bit.
25. When the cream has cooled, pour it over the crunch, smooth the surface, and place the tart in the fridge for the cream to set.
26. Before putting the tart in the refrigerator, you can sprinkle the cream with crispy pearls.
27. Melt the chocolate.
28. Bring the milk to a boil with the honey, then pour it in several batches over the chocolate, stirring well to create an emulsion.
29. Wait 5 minutes for the ganache to cool a bit, then add the butter in small pieces.
30. If needed, use an immersion blender to smooth the ganache, then pour it over the crystallized cream.
31. Place the tart back in the fridge for the ganache to set.
32. Dulcey (or blond chocolate) liquid cream 1.
33. gelatin Place the gelatin in very cold water to hydrate.
34. Melt the chocolate.
35. Heat of liquid cream, then off the heat, add the rehydrated and drained gelatin.
36. Stir well, then pour the hot cream in several batches over the melted chocolate.
37. Stir well after each addition to achieve a smooth and shiny ganache.
38. Then add the remaining of liquid cream (the cream must be cold).
39. Cover with plastic wrap on contact, then refrigerate for at least 6 hours, preferably overnight.
40. Then, whip the ganache until it reaches the texture of whipped cream.
41. Place it in a piping bag fitted with a round tip (for my piping, I used 3 round tips (1cm, 1.
42. 5cm, and 2cm)).
43. For piping, you have two options, I've tried both: First technique, which I used on my large tart: place a guitar sheet on a baking sheet, pipe mounds of whipped ganache of different sizes to form a circle of the tart's diameter.
44. Place a second guitar sheet on top, and gently press the ganache with a second baking sheet until you achieve the desired effect.
45. Freeze the sheet until fully set.
46. Then, remove the first guitar sheet and place the frozen whipped ganache on the tart.
47. Second technique, which I used on my tartlet.

48. Pipe mounds of whipped ganache of different sizes directly on the tartlet.
49. Flip the tart and "crush" it on a baking sheet covered with a guitar sheet.
50. Freeze and wait for the whipped ganache to be frozen before flipping the tart.
51. In both cases, allow a few hours for the tart to defrost (more time will be needed with the second option since the entire tart will have been frozen) in the refrigerator.
52. For finishing touches, I simply added crispy pearls of different colors on my tart.
53. And there you have it, your four-chocolate tart is ready to be enjoyed!

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