

Chocolate, Pear & Hazelnut Tart

Ingrédients

- 2 egg yolks
- 75g sugar
- 75g softened butter
- 80g flour
- 15g unsweetened cocoa powder
- 5g baking powder
- 100g sugar
- 180g liquid cream
- 50g dark chocolate
- 25g butter
- 200g diced pears
- 1 knob of butter
- 1 tablespoon sugar
- 15g chopped hazelnuts
- 1 pear
- 350g water
- 70g sugar
- 150g liquid cream with 35% fat
- 40g hazelnut praline

Préparation

1. It's here, spring has arrived... and before moving on to red fruits, here's a last fruity & chocolatey recipe at the same time, a pear / chocolate / hazelnut tart!
2. This is a tart on a Breton shortbread base, so no lining required; there are quite a few elements to prepare, but the recipe remains fairly simple to make, and of course, you can prepare several elements the day before, or even 48 hours in advance. Equipment: Whisk Rolling pin Perforated plate Piping bags 18mm nozzle 20cm circle Ingredients: I used Norohy vanilla extract, Caraïbes chocolate & Valrhona cocoa powder: code ILETAITUNGATEAU for 20% discount on the entire site (affiliate).
3. Breton shortbread: 2 egg yolks sugar softened butter flour unsweetened cocoa powder baking powder Approximately dark chocolate Whisk the egg yolks with the sugar.
4. Add the softened butter, mix well, then finish with the flour, sifted cocoa and baking powder.
5. Roll out the dough between two sheets of parchment paper, so as to be able to cut out a 20cm dough circle.
6. Place the dough in the refrigerator for at least 2 hours.
7. Then, cut out the circle and bake the Breton shortbread for 15 minutes at 170°C.
8. Once out of the oven, remove from the mold and let cool.
9. Then, melt the chocolate and spread it on the cooled shortbread.
10. Let it crystallize.
11. Chocolate caramel: sugar liquid cream dark chocolate butter Prepare a dry caramel with the sugar.
12. Heat the cream.
13. When the caramel has a nice amber color, add the hot cream gradually while stirring well.
14. Let the caramel cook for 2 minutes on low heat, then pour it over the chocolate and butter.
15. Blend the caramel and let it cool.

16. Pear hazelnut compote: diced pears 1 knob of butter Vanilla extract 1 tablespoon sugar chopped hazelnuts Brown the diced pears in a pan with the butter, sugar and vanilla.
17. Allow them to cook, stirring regularly until achieving a compote texture.
18. Off the heat, add the chopped hazelnuts and let cool.
19. Poached pear: 1 pear water sugar Vanilla extract Peel the pear.
20. Bring the water, sugar and vanilla to a boil.
21. Immerse the pear in it and let it cook for at least 30 minutes, check the cooking with the tip of a knife.
22. Let cool, then core the pear and cut it into slices about 0.
23. 5cm thick.
24. Praline whipped cream: liquid cream with 35% fat hazelnut praline Whip the liquid cream.
25. When it has a whipped cream texture, add the praline, whip again, then pour it into a piping bag fitted with a plain nozzle and proceed with assembly.
26. Assembly: QS hazelnut praline A few hazelnuts Spread the pear compote on the Breton shortbread.
27. Cover with caramel.
28. Then, add the pear slices and fill them with praline.
29. Then, pipe the whipped cream, decorate with a bit of praline and some crushed hazelnuts before enjoying!