

# Tiramisu tart

## Ingrédients

- 60g butter
- 90g powdered sugar
- 30g almond powder
- 50g egg
- 180g flour T55
- 50g cornstarch
- 60g egg whites
- 50g caster sugar
- 40g egg yolks
- 50g flour T55
- 90g whole milk
- 90g liquid cream
- 35g egg yolks
- 15g caster sugar
- 70g dark chocolate 66% cocoa
- 1 teaspoon of instant coffee
- 250g mascarpone
- 25g liquid cream
- 30g egg yolks
- 25g sugar
- 31g water
- 16g water
- 70g sugar
- 45g egg whites
- 70g whipped cream

## Préparation

1. The return of this Buyer's pie circle that I love so much!
2. This time I used it to make a tiramisu tart; this idea had been on my list of recipes to bake for a very long time, but I love classic tiramisu so much that I was afraid of being disappointed by changing the recipe and adding elements to make a tart.
3. As you can imagine, I'm posting the recipe here, no disappointment at all, but a delicious pie with the basic elements of tiramisu, coffee, mascarpone and chocolate.
4. I reused the recipe of Karim Bourgi's mascarpone cream, it is perfect and allows to keep the tart longer since the eggs are cooked, contrary to classic recipes.
5. Material : Cercle cannelé De Buyer Rouleau à pâtisserie Douille lisse Prep time : 1h30 + 30 minutes cooking For a 20cm tart : Almond crust : butter powdered sugar almond powder A pinch of salt egg flour T55 cornstarch Cream the butter with powdered sugar, salt and almond powder.
6. Add the egg and finish with the flour and cornstarch.
7. Mix until you obtain a homogeneous dough, no longer, form a ball then put a plastic wrap on it and place it in the refrigerator for at least 1 hour.
8. Then spread the dough on 2mm thick, then put it in your circle.
9. Put it in the refrigerator for at least 40 minutes or in the freezer for at least 20 minutes before putting it in the oven for 9 minutes at 170°C.
10. Biscuit cuillère : egg whites caster sugar egg yolks flour T55 Powdered sugar Whisk the egg whites.
11. When they begin to foam, gradually add the sugar while continuing to whisk so as to obtain a smooth and

shiny meringue.

12. Then add the egg yolks, and whisk for a few seconds so as to incorporate them quickly into the egg whites.
13. Add the sifted flour, and mix delicately with the maryse.
14. Stop as soon as the flour is incorporated and the dough is homogeneous.
15. Pour it into a piping bag with a small plain tip (10 or 12mm).
16. Pipe a circle of about 20cm on a baking sheet covered with baking paper.
17. Sprinkle with powdered sugar, wait a few seconds and sprinkle again.
18. Bake in the preheated oven at 180°C for 10 minutes, then allow to cool.
19. Coffee : Coffee (espresso or other) Sugar Prepare a coffee and sweeten it lightly.
20. Chocolate and coffee crèmeux : whole milk liquid cream egg yolks caster sugar dark chocolate 66% cocoa 1 teaspoon of instant coffee Whisk the egg yolks with the sugar.
21. Heat the milk with the cream.
22. Pour half of the hot liquid over the eggs, stirring well, and then pour back into the pan.
23. Cook over low heat up to 85°C, stirring constantly, then pour over the chocolate and soluble coffee.
24. Mix well, if necessary use a hand blender to obtain a smooth and shiny creamy consistency.
25. Put a plastic wrap on it and put it in the fridge.
26. Mascarpone cream : Mascarpone : mascarpone liquid cream Mix delicately the mascarpone with the cream.
27. Sabayon : egg yolks sugar water Prepare a water bath.
28. Put the water and the sugar in a pan.
29. Bring the mixture to a boil, then take of this syrup.
30. Gradually add the egg yolks to the hot syrup, whisking constantly by hand.
31. Place the bowl containing the mixture on the water bath, and continue to whisk until reaching the temperature of 80°C (be careful to stir well so that the yolks do not clot).
32. Then pour the mixture into the bowl of the robot with the whisk and whisk on high speed until the sabayon cools down and you get a whitened and well-swollen mixture.
33. Italian meringue : water sugar egg whites Place the water and the sugar in a pan and heat.
34. When the syrup reaches 110°C, start whipping the egg whites so that they become foamy.
35. When the syrup reaches 118-120 ° C, drizzle it over the whites, continuing to whisk.
36. Whisk the meringue until it is cool and firm.
37. Cream : All the other éléments whipped cream Start by making the whipped cream.
38. In a bowl, mix the whipped cream and half the sabayon.
39. Mix the other half of the sabayon with the mascarpone-cream mix.
40. Mix the two preparations together, then pour it all into the Italian meringue and stir gently with a maryse.
41. Assembly and decoration : Cocoa powder Spread the chocolate-coffee crèmeux on the tart crust.
42. Place the biscuit à la cuillère, and soak it with coffee with a brush.
43. Add the mascarpone cream, then put the rest of the cream in a piping bag fitted with a plain tip and pipe it all over the surface of the tart.
44. Sprinkle with cocoa, then enjoy!

