

# Dark chocolate and pepper flower tarts

## Ingrédients

- 60g of room temperature butter
- 90g of icing sugar
- 30g of almond powder
- 1 egg
- 160g of T55 flour
- 50g of cornstarch
- 30g of egg yolks
- 80g of whole eggs
- 60g of sugar (1)
- 50g of egg whites
- 20g of sugar (2)
- 35g of flour
- 15g of cocoa powder
- 40g of almond puree
- 20g of 66% dark chocolate
- 30g of crumbled lace crepes
- 3 to 4 turns of Madagascar black pepper mill
- 125g of 35% liquid cream
- 125g of whole milk
- 50g of egg yolks
- 25g of sugar
- 130g of 66% dark chocolate
- 3 to 4 turns of pepper mill
- 200g of 35% liquid cream
- 20g of icing sugar
- 3 to 4 turns of pepper mill

## Préparation

1. I almost exclusively make cakes to share, but for a change, I ventured into making individual tartlets.
2. Shaped like small flowers, as we have often seen on social media lately, they are filled with various preparations of dark chocolate and Madagascar pepper.
3. The pepper enhances the taste of the chocolate and brings a freshness to this very chocolaty dessert. I used Madagascar black pepper, you can use the one of your choice, and the quantities given in the recipe are indicative, depending on the pepper and your sensitivity you can of course increase or decrease them.
4. Equipment: Tartlet molds Rolling pin Mini offset spatula Perforated baking sheet Piping bags 12mm tip  
Ingredients: I used the Caribbean chocolate from Valrhona: code ILETAITUNGATEAU for 20% off the entire site (affiliate).
5. Preparation time: 1h30 + 25 minutes of baking  
For 6 tartlets: Sweet pastry: of room temperature butter of icing sugar of almond powder 1 egg of T55 flour of cornstarch Mix the room temperature butter with the icing sugar and almond powder.
6. When the mixture is homogeneous, add the egg then the flour and cornstarch.
7. Mix quickly to form a homogeneous ball, then wrap the dough and refrigerate for at least 1 hour.
8. Then, roll out the dough to 2mm thick.
9. Cut out circles of 10cm in diameter.
10. Line the molds (previously buttered) upside down, as shown in the photo, pressing well so that the dough fits the shape properly.

11. Refrigerate them for at least 2 hours, or freeze for at least 30 minutes.
12. Bake them in a preheated oven at 170°C for 20 minutes.
13. For well-golden tartlets, you can take them out 5 minutes before the end of baking, glaze them with a beaten egg, and rebake them to finish baking.
14. Cocoa Viennese biscuit: of egg yolks of whole eggs of sugar (1) of egg whites of sugar (2) of flour of cocoa powder Beat the egg yolks with sugar (1) until you get a well-whitened and swollen mixture.
15. Whip the egg whites with sugar (2).
16. Gently mix the two previous preparations.
17. Add the sifted flour and cocoa.
18. Pour onto a baking sheet and spread to a small cm thickness.
19. Bake in the preheated oven at 200°C for 8 to 10 minutes, then let cool on a rack.
20. Next, cut out circles of 5cm in diameter.
21. Dark chocolate, almond & pepper crunch: of almond puree of 66% dark chocolate of crumbled lace crepes 3 to 4 turns of Madagascar black pepper mill Melt the chocolate, then add the almond puree, pepper, and crumbled lace crepes.
22. Dark chocolate & pepper creamy: of 35% liquid cream of whole milk of egg yolks of sugar of 66% dark chocolate 3 to 4 turns of pepper mill Whisk the yolks with the sugar.
23. Heat the milk with the cream, then pour over the eggs, mixing well.
24. Pour everything back into the pan, and cook to 85°C stirring constantly.
25. Then, add the chocolate and pepper.
26. Blend the chocolate cream, wrap it, and store it in the refrigerator until assembly.
27. Pepper whipped cream: of 35% liquid cream of icing sugar 3 to 4 turns of pepper mill Whip the liquid cream with the icing sugar, then add the pepper.
28. Put in a piping bag (smooth 12mm tip) then move on to assembly.
29. Assembly: A little pepper Spread a little crunch at the bottom of the tartlets.
30. Add the creamy, then the Viennese biscuit.
31. Finish with the creamy, and smooth the surface well.
32. Pipe the whipped cream.
33. Add a little creamy in the center.
34. And finally, a little turn of the pepper mill and it's ready, you can enjoy!