

Chocolate & caramel pie

Ingrédients

- 1 egg (50g)
- 60g butter
- 90g powdered sugar
- 30g almond powder
- 160g flour
- 50g cornstarch
- 180g sugar
- 105g full cream
- 75g butter
- 205g full cream
- 40g honey
- 170g dark chocolate
- 35g butter

Préparation

1. Caramel, chocolate, crispness.
2. that's the program for this pie that will convince all food lovers Prep time : 55 minutes + 20 minutes cooking + rest For a 20cm tart : Crust : 1 egg () butter powdered sugar almond powder flour cornstarch
Mix the butter with the powdered sugar and the almond powder.
3. When the mixture is homogeneous, add the egg and then the flour and cornstarch.
4. Mix quickly to obtain a homogeneous ball, then wrap the dough and put it in the refrigerator for at least 1 hour.
5. Then, roll out the dough to a thickness of 2 to 3 mm, put it in your circle then put it in the refrigerator for at least 2 hours (or in the freezer for 30 minutes).
6. Ensuite, enfournez le fond de tarte à 170°C pour environ 20 minutes de cuisson (la pâte doit être dorée), puis laissez-la refroidir.
7. Salted caramel : sugar full cream butter Flower of salt Prepare a caramel with the sugar.
8. Heat the cream.
9. When the caramel has an amber color, deglaze it little by little with the cream, stirring regularly.
10. Let it cook for 3 minutes over medium heat, then add the butter cut into small pieces, mix well, and let it cool completely.
11. Chocolate ganache : full cream honey dark chocolate butter Melt the chocolate gently.
12. Heat the cream with the honey.
13. Pour it on the chocolate in several times, mixing well.
14. When the ganache is homogeneous, add the butter cut in small pieces and pass the ganache to the mixer.
15. Let it crystallize at room temperature (if you're in a hurry, you can put it in the fridge, but make sure it doesn't get too cold or it will be harder to pipe).
16. Assembly : Crispy chocolate pearls Some salt Spread the caramel on of the pie (keeping some aside for decoration).
17. Cover with crunchy pearls, then pipe the chocolate ganache.
18. Flatten some of the tips, then decorate with caramel and fleur de sel.
19. Store the pie at room temperature (or take it out of the fridge well in advance), then enjoy!

