

Double Chocolate & Hazelnut Praline Tart

Ingrédients

- 115g Jivara milk chocolate
- 250g of full cream with 35% fat content
- 2 egg yolks
- 75g of sugar
- 75g of softened butter
- 100g of flour
- 5g of baking powder
- 85g of full cream
- 85g of whole milk
- 35g of egg yolks
- 15g of sugar
- 85g of dark chocolate with 66% cocoa
- 55g of [hazelnut praline](https://www.iletaitungateau.com/articles/6)
- 60g of [hazelnut praline](https://www.iletaitungateau.com/articles/6)
- 30g of Jivara chocolate
- 45g of crushed lace pancakes

Préparation

1. This year for Easter, I wanted to involve you in creating my recipe; so I did several polls on Instagram to have you choose the type of dessert and the different elements that compose it, and here is the result: a double chocolate tart (dark & milk) and hazelnut praline (which you can of course replace with your choice: pecan, almond...).
2. Crispy, soft, creamy, crunchy, airy, you will find a lot of textures in this very indulgent and of course chocolatey tart to perfectly end your Easter meal!
3. I decided to make two small tarts to show you two possible decorations if you wish to be inspired
Equipment: Thermometer Rolling pin Mini offset spatula Perforated baking sheet Piping bags 10mm nozzle
For one large tart: 24cm ring
For the small round tart: 16cm ring 12mm nozzle Nest nozzle
For the egg tart: Egg gobel ring Saint Honoré nozzle by Buyer
Ingredients: I used Jivara and Caraïbes chocolates from Valrhona: code ILETAITUNGATEAU for 20% off the entire site (affiliate).
4. Preparation time: 1h to 1h10 + 12 minutes of baking + at least 6 hours of resting
For a 24cm diameter tart (or a 16cm one + an egg-shaped one 20cm long):
Milk Chocolate Whipped Ganache: Jivara milk chocolate of full cream with 35% fat content
Melt the chocolate.
5. Heat half of the cream.
6. Pour the hot cream over the melted chocolate, blend, then add the other half of cold cream.
7. Blend again, cover with film and refrigerate for at least 6 hours.
8. Breton Shortbread: 2 egg yolks of sugar of softened butter of flour of baking powder A few chocolate chips
Whisk the egg yolks with the sugar.
9. Add the softened butter, mix well, then incorporate the flour and baking powder.
10. Form a ball, roll it out roughly between two sheets of parchment paper and place it in the refrigerator for at least 1 hour.
11. Then roll it out to a maximum thickness of 1/2cm, cut the dough with your ring (unbuttered), press in a few chocolate chips and bake for 12 minutes at 170°C.
12. Let cool.
13. Dark Chocolate & Praline Cream: of full cream of whole milk of egg yolks of sugar of dark

chocolate with 66% cocoa of hazelnut praline Heat the milk and cream.

14. Whisk the egg yolks with the sugar.
15. Pour the hot liquid on top, then pour it all back into the pan.
16. Cook while stirring constantly until reaching 85°C.
17. Off the heat, add the chocolate then the praline, blend with an immersion blender.
18. Cover with film and let cool / crystallize completely in the refrigerator.
19. Melt the chocolate, then add the praline.
20. Then incorporate the crushed lace pancakes and mix well.
21. Assembly: Some chopped hazelnuts Chocolate eggs for decoration Hazelnut praline Spread the praline crunch on the cooled Breton shortbread.
22. Let it crystallize in the refrigerator.
23. Pipe the cream over the crunch.
24. Sprinkle with chopped hazelnuts.
25. Whip the ganache to achieve a whipped cream texture.
26. For the egg-shaped tart: pour the whipped ganache into a piping bag fitted with a saint-honoré nozzle.
27. Pipe lines of ganache along the length of the tart.
28. Between the lines, pipe a little cream or praline.
29. Decorate with some chocolate eggs and chopped hazelnuts.
30. For the nest-like round tart: spread a thin layer of whipped ganache on the entire surface of the tart.
31. Pour the ganache into a piping bag equipped with a 10/12mm round nozzle; pipe it around the edge of the tart in about 3 turns.
32. Pour the remaining cream into a piping bag fitted with a nest nozzle.
33. Pipe strands of cream over the entire tart, focusing on the edges.
34. Garnish with chocolate eggs and chopped hazelnuts.
35. Your tart is ready, enjoy!