

Coffee tart

Ingrédients

- 1 sheet of gelatin (2g)
- 285g full cream
- 30g coffee beans
- 60g white chocolate
- 60g butter
- 90g powdered sugar
- 30g almond powder
- 1 egg
- 160g flour
- 50g cornstarch
- 5g coffee powder
- 35g milk chocolate
- 55g praliné
- 45g crêpes dentelles
- 1 egg white
- 25g sugar
- 1 egg yolk
- 25g flour
- 1 espresso
- 35g sugar
- 35g egg yolks
- 125g liquid cream
- 11g instant coffee
- 65g of 46% cocoa milk chocolate

Préparation

1. If you like coffee, you've come to the right place!
2. This well-flavored, texture-filled pie declines coffee in several forms, and while it requires a bit of organization, no part of it is particularly difficult.
3. Just plan to divide the different preparations over 2 days, and the organization will only get easier. Prep time : 1h30 + at least 6h rest + 20 minutes cooking For a 20cm tart : Coffee white ganache : 1 sheet of gelatin
() full cream Some cream to complete coffee beans white chocolate Rehydrate the gelatin in a bowl of cold water.
4. Heat the cream with the crushed coffee beans.
5. Cover the pan and let it infuse for 20 to 30 minutes.
6. Then strain the mixture and add cream to bring it back to .
7. Heat the coffee cream, then add the rehydrated and wrung out gelatine.
8. Pour it over the chocolate, mix well and put a plastic wrap on it.
9. Place in the refrigerator for at least 6 hours (at best 1 night).
10. Coffe crust : butter powdered sugar almond powder 1 egg flour cornstarch coffee powder Mix the butter with the powdered sugar, coffee and almond powder.
11. When the mixture is homogeneous, add the egg and then the flour and cornstarch.
12. Mix quickly to obtain a homogeneous ball, then wrap the dough and put it in the refrigerator for at least 1 hour.
13. Then, roll out the dough to a thickness of 2 to 3 mm, then put it in the refrigerator for at least 2 hours (or in

the freezer for 30 minutes).

14. Then bake the pie crust at 170°C for about 20 minutes (it should be golden brown), then let it cool.
15. Praliné croustillant : milk chocolate praliné crêpes dentelles Melt the chocolate, then add the praliné and crumbled crêpes dentelles.
16. Mix well, then spread the crisp over the cooled pie crust.
17. Place in the refrigerator to crystallize.
18. Ladyfinger cookie : 1 egg white sugar 1 egg yolk flour Some powdered sugar 1 espresso Preheat oven to 180°C.
19. Whip the egg white with the sugar until you have a smooth and shiny meringue.
20. Add the egg yolk, whisk quickly, then finally incorporate the sifted flour with a maryse.
21. Pipe a circle of dough on a baking sheet lined with parchment paper.
22. Sprinkle with powdered sugar and bake for 10 to 15 minutes.
23. When the cookie is cooked and cooled, place it on top of the croustillant, then soak it with the coffee.
24. Coffee crèmeux : sugar egg yolks liquid cream instant coffee of 46% cocoa milk chocolate Heat the cream with the coffee.
25. Whip the egg yolks with the sugar, then pour the hot cream over them.
26. Pour the mixture back into the pan and cook like a custard, stirring constantly until it reaches 83°C.
27. Remove from the heat, add the chocolate, then mix the custard with a hand blender and let it cool.
28. Finally, spread it on the cookie.
29. To finish : Whip the coffee ganache until it resembles whipped cream.
30. Pipe it on the pie, then decorate with chocolate coffee beans.
31. Finally, enjoy!