

Pear Cookie Tart with Milk Chocolate & Hazelnut

Ingrédients

- 75g of softened butter
- 40g of muscovado sugar
- 30g of granulated sugar
- 30g of whole egg
- 120g of flour
- 1.5g of baking powder
- 125g of Azelia chocolate
- 50g of hazelnuts
- 1 large pear or two small ones
- 300g of water
- 150g of sugar
- 200g of heavy cream
- 15g of powdered sugar
- 50g of Azelia chocolate
- 10g of Azelia chocolate

Préparation

1. If you know my blog a little, you'll recognize the format of this tart!
2. A tart with a cookie base, which I had already made in a "winter" version, chocolate/vanilla/praline & in a "summer" version, raspberry/pistachio.
3. Here's the autumn version, pear/chocolate/hazelnut.
4. For this recipe, I used Valrhona's Azelia chocolate, which already contains hazelnuts for an even more pronounced flavor!
5. The recipe is very easy and quite quick to make, and it will make a great last-minute dessert if needed
Ingredients: I used Azelia chocolate from Valrhona: ILETAITUNGATEAU code for 20% off the entire site (affiliate).
6. Equipment: De Buyer oblong circle Perforated baking sheet Pastry bags 12mm Nozzle Preparation time: 45 minutes + 15 minutes of baking For 8 people (a circle 30cm long and 11cm wide): The cookie: of softened butter of muscovado sugar of granulated sugar of whole egg of flour 1.
7. of baking powder of Azelia chocolate of hazelnuts Mix the softened butter with the two sugars, then add the egg.
8. Then incorporate the flour and baking powder, followed by the chocolate chopped into small pieces and the hazelnuts also chopped.
9. Spread the cookie dough into your buttered circle and place it on a baking sheet lined with parchment paper.
10. You'll have too much dough; with the rest, you can make mini cookies like I did to use for the tart decoration, or you can slightly reduce the ingredient quantities.
11. Bake in the preheated oven at 180°C for about 15 minutes (5 to 7 minutes for mini cookies).
12. Let cool and unmold.
13. The pears: arge pear or two small ones of water of sugar A little vanilla extract or vanilla powder Cut pear slices about half a centimeter thick.
14. In each slice, cut out circles of different sizes using cookie cutters.
15. Bring the water, sugar, and vanilla to a boil, then dip the pear circles in and let them simmer for about ten

minutes.

16. Then drain and let cool.
17. With the scraps, cut small pieces roughly and keep them refrigerated until assembly.
18. Straciatella whipped cream: of heavy cream of powdered sugar of Azelia chocolate Whip the heavy cream with the powdered sugar until you get a more or less firm whipped cream according to your preference.
19. Finely chop the chocolate to obtain flakes, then gently incorporate them into the whipped cream.
20. Pour the whipped cream into a piping bag fitted with a plain nozzle.
21. Assembly: A few hazelnuts of Azelia chocolate On the cookie base, spread the pear pieces.
22. Then, pipe the straciatella whipped cream, then add the poached pear circles, mini cookies, a few hazelnuts, and some finely chopped chocolate before enjoying!

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