

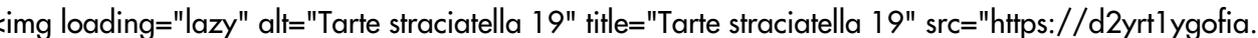
# Stracciatella tart

## Ingrédients

- 60g softened butter
- 90g icing sugar
- 30g almond powder
- 1 egg
- 155g flour
- 50g cornstarch
- 25g butter
- 45g egg white
- 55g brown sugar
- 40g flour
- 35g dark chocolate
- 50g dark chocolate
- 60g heavy cream with 30 to 35% fat content (1)
- 7g glucose
- 7g honey
- 120g heavy cream with 30 to 35% fat content (2)
- 65g heavy cream
- 65g whole milk
- 6g cornstarch
- 1 teaspoon vanilla extract
- 70g whipped heavy cream
- 25g dark chocolate chopped into thin shavings
- 150g heavy cream
- 15g icing sugar
- 45g dark chocolate chopped into thin shavings

## Préparation

1. If you love stracciatella-flavored ice cream, you've come to the right place!
2. I wanted to recreate this popular flavor in a tart form.
3. To best replicate the milky taste of stracciatella ice cream, I decided not to use egg yolk (except in the sweet pastry): the biscuit is based on egg whites beaten into meringue, the "diplomat" cream is eggless, and although I considered making a white chocolate/dark chocolate ganache decoration, I decided to replace the white chocolate ganache with simple whipped cream to avoid introducing a different flavor.
4. The various elements are fairly simple to make.
5. If possible, I recommend preparing this tart over 2 days: the sweet pastry, lining the tart, the cream for the diplomat, and the chocolate ganache the day before, and the rest on the day itself.
6. Get your rolling pins ready!
7. Equipment: Saint honoré nozzle by Buyer Pastry bags 20cm tart ring by Buyer Perforated plate Rolling pin Whisk Mini offset spatula Ingredients: I used Valrhona's Caribbean chocolate: use code ILETAITUNGATEAU for a 20% discount on the entire site (affiliate).
8. Mix the softened butter with the icing sugar and almond powder.
9. Add the egg and mix again to emulsify the mixture (using a spatula or a paddle if using a mixer).
10. Finally, incorporate the flour and cornstarch and mix quickly.
11. Finish by hand to avoid overworking the dough, form a ball, wrap it and place it in the fridge for at least 2 hours.

12. Then, roll out the dough to a thickness of 2mm and line your buttered ring.
13. Prick the bottom of your tart with a fork, then place it in the freezer (or fridge if not possible) for at least 2 hours, preferably longer.
14. Pre-bake it for 15 minutes at 165°C.
15. Melt the butter and let it cool.
16. Whisk the egg whites with the sugar until you achieve a smooth and shiny meringue.
17. Incorporate the sifted flour using a spatula.
18. Then add the cooled melted butter.
19. Finish by adding the chopped chocolate in thin shavings, then pour the batter into the pre-baked tart shell.
20. I also glazed the pastry with an egg yolk mixed with a bit of cream before putting it back in the oven, but it's optional.
21. Return the tart to the oven for about 15 minutes of baking at 170°C, the biscuit should be cooked, and the pastry golden brown.
22. You will have too much whipped ganache, but it's hard to make a smaller quantity.
23. If needed, you can freeze the whipped ganache once whipped in a silicone mold for another dessert (or you can also eat it by the spoonful ).
24. Melt the chocolate.
25. Heat the cream (1) with the glucose and honey.
26. Pour the hot liquid in 3 parts over the melted chocolate, stirring well to obtain a smooth and shiny ganache.
27. Finish with an immersion blender to perfect the emulsion.
28. Add the cold cream (2), blend again, then wrap tightly and refrigerate for at least 6 hours, preferably overnight.
29. In a saucepan, dissolve the cornstarch with some cold milk, then when the mixture is homogeneous and without lumps, add the rest of the milk and cold cream, as well as the vanilla.
30. Place over medium heat and thicken while stirring constantly with a whisk.
31. Transfer to a dish, wrap tightly to prevent skin formation, and cool completely in the refrigerator.
32. Then, whip the heavy cream into whipped cream.
33. Gently mix the vanilla cream with the whipped cream, then add the chocolate shavings.
34. Spread the cream over the cloud biscuit.
35. Keep in the refrigerator while preparing the finishes.
36. Prepare the stracciatella whipped cream: whisk the heavy cream and add the icing sugar until you achieve a whipped cream texture.
37. Add the chocolate shavings with a spatula.
38. Place the whipped cream in a pastry bag fitted with a Saint Honoré nozzle.
39. In parallel, whisk the chocolate ganache and also place it in a pastry bag fitted with a Saint Honoré nozzle.
40. Pipe both creams onto the tart, and finally enjoy!
41.  Tarte straciatella 19" src="https://d2yrt1ygofia.net/variants/fqs5vlzdg2jrh8ey47vtzyq20/b162277b3fdadb61a03297dc12e462fa6884ef584037e7702758fe287655127b" srcset="https://d2yrt1ygofia.net/variants/fqs5vlzdg2jrh8ey47vtzyq20/b162277b3fdadb61a03297dc12e462fa6884ef584037e7702758fe287655127b" data-bbox="100 848 938 928"/>
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