

Chocolat liégeois pie

Ingrédients

- 60g butter
- 90g powdered sugar
- 30g hazelnut powder
- 1 pinch of salt
- 1 egg
- 160g flour
- 50g cornstarch
- 100g hazelnut praliné
- 80g dark chocolate
- 135g whole milk
- 135g 35% liquid cream
- 55g egg yolks
- 20g sugar
- 100g dark chocolate
- 250g 35% liquid cream
- 25g powdered sugar

Préparation

1. It's been a long time since I've shared a new pie recipe here, so the release of Valrhona's new chocolate was a good excuse to get started!
2. Of course, it's a pretty high cocoa chocolate (80%) so you can replace it with a less cocoa chocolate if you prefer, or for example replace it with milk chocolate in the praliné layer. Other than that, the recipe is pretty quick and easy to make: a hazelnut crust, a chocolate praline, a creamy filling and whipped cream.
3. to your rolls!
4. Prep time : 1 hour + 20 minutes cooking For a 20cm diameter pie : Hazelnut dough : butter powdered sugar hazelnut powder 1 pinch of salt 1 egg flour cornstarch Mix the butter with the powdered sugar and the hazelnut powder.
5. Add the salt, then emulsify with the egg.
6. Mix in the flour and cornstarch.
7. Wrap the dough and let it rest in the refrigerator for at least 30 minutes.
8. Next, roll out to 2mm thickness and shape into a 20cm circle.
9. Put the dough in the freezer for 15 minutes.
10. Bake for 20 minutes at 170°C and then leave to cool.
11. Praliné/chocolate : hazelnut praliné dark chocolate Melt the chocolate with the praliné, then pour the mixture into the pie crust and let it crystallize in the refrigerator.
12. Dark chocolate crémeux : whole milk 35% liquid cream egg yolks sugar dark chocolate Heat the milk and cream.
13. Whip the egg yolks with the sugar, then pour the hot liquid over them.
14. Pour the mixture back into the pan, then cook at 85°C.
15. Pour over the chocolate, pass through a hand blender and leave to cool.
16. Then spread on the chocolate/praline layer.
17. Whipped cream : 35% liquid cream powdered sugar QS unsweetened cocoa powder Whip the cream with the powdered sugar, then pipe the whipped cream onto the tart.

18. Sprinkle with a little cocoa powder and enjoy!

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