



APRICOT AND COCOA TART

👤 Basic level

Recipe for preparing Apricot and Cocoa Tart

DARK COCOA SHORTCRUST PASTRY

INGREDIENTS

fresh butter
powdered sugar
whole egg
"weak" flour
[cocoa 22-24%](#)

PREPARATION

700g -Soften the butter to about 25°C.
300g -Place the softened butter in the stand mixer with the paddle attachment
150g and mix together with the powdered sugar until you obtain a creamy
760g mixture, but not overly whipped.
120g -Add the eggs to the mixer.
-Finish by adding the flour and cocoa, sifted together.

DARK COCOA STREUSEL

INGREDIENTS

fresh butter
powdered sugar
"weak" flour
almond flour
[cocoa 22-24%](#)

PREPARATION

200g -Soften the butter.
200g -Mix all the ingredients together until you obtain a homogeneous mixture.
200g -Chill until firm.
200g -Once frozen, place it in the food processor to refine it, and use the resulting
50g crumble to finish the cakes.

TART COMPOSITION

INGREDIENTS

dark cocoa streusel - (crumble)

apricot jam

aurea crema cioccolato dark

dark cocoa shortcrust pastry

PREPARATION

- 120g -Use 3 rings with a diameter of 18 cm and a perforated micro-perforated band.
- 100g
- 160g -Using a piping bag, pipe a base of whipped shortcrust pastry at the bottom of the ring; with the same pastry, create the edges that will hold the filling.
- 350g -Place the apricot jam or compote and top it with the spreadable cream.
- Cover the assembled product with the crumbled crumble.
- Blast-freeze the finished tart.
- Bake from frozen, dusting the top with powdered sugar, at 180°C for 20 minutes, then lower to 160°C for another 10 minutes.

LAYER COMPOSITION

- **Dark cocoa streusel (crumble)**
- **Apricot jam**
- **Aurea crema cioccolato dark**
- **Dark cocoa shortcrust pastry**