



APRICOT AND COCOA TART

🏠 Basic level

Recipe for preparing Apricot and Cocoa Tart

DARK COCOA SHORTCRUST PASTRY

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

700g
300g
150g
760g
120g

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

DARK COCOA STREUSEL

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

200g
200g
200g
200g
50g

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

TART COMPOSITION

dark cocoa streusel - (crumble)
apricot jam
aurea crema cioccolato dark
dark cocoa shortcrust pastry

120g
100g
160g
350g

-Use 3 rings with a diameter of 18 cm and a perforated micro-perforated band.
-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.
-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***