

# **CHOCOCARAMEL TART**

## SHORTCRUST

INGREDIENTS		PREPARATION
TOP FROLLA	g 1.000	Mix all the ingredients in a planetary mixer equipped with a paddle until you obtain a smooth
UNSALTED BUTTER 82% FAT - SOFT	g 350	dough.
SUGAR	g 120	Refrigerate for at least 1 hour and roll out with a sheeter to a thickness of about 4 mm.
EGGS	g 150	Line 4 moulds with a diameter of 18 cm and a 2 cm high border.
		Bake at 200°C for about 12-14 minutes.
		Tips: punch some small holes on the base of the cake before baking in order to avoid the
		formation of bubbles during baking.

### **BISCUIT**

INGREDIENTS		PREPARATION
IRCA GENOISE	g 500	Whip all the ingredients at maximum speed in a planetary mixer for 10-12 minutes.
EGGS - ROOM TEMPERATURE	g 600	Spread about 450 g of the whipped mixture on a 60x40 cm baking tin lined with parchment
HONEY	g 50	paper.
		Bake at 220-230°C in a static oven or at 190-210°C in a thermo-ventilated oven for 5-7 minutes.
		Place it in a blast chiller for a few minutes, then cover with plastic sheets to avoid drying and
		refrigerate until serving.
		Cut out disks with a diameter of 14 cm.



#### CARAMELIZED CHOCOLATE MOUSSE

INGREDIENTS		PREPARATION
RENO CONCERTO CIOCCOLATO LACTEE CARAMEL	g 600	Melt RENO CONCERTO LACTEE CARAMEL at 50°C.
LIQUID CREAM 35% FAT - (1)	g 300	Add warm liquid cream (1) to the melted chocolate, stirring it until you obtain a soft and smooth
LIQUID CREAM 35% FAT - (2)	g 700	ganache.
WATER	g 100	Whip the liquid cream (2) with water and LILLY NEUTRO.
LILLY NEUTRO	g 100	When the ganache is at 38-40°C, add a bit of cream in the ganache and stir.
		Then add it to the rest of the cream and mix gently.
CRUNCHY BASE		
INGREDIENTS		
PRALIN DELICRISP NOIR	g	
GLAZING		
INGREDIENTS		
TOFFEE D'OR CARAMEL	To Taste	
DECORATION		
INGREDIENTS		
PASTA DAMA CHOCOLATE	To Taste	



#### FINAL COMPOSITION

Place a disc of biscuit on the bottom of a stainless Steel Ring Mold (14 cm diameter, 3 cm high)

Fill with 1 cm of chocolate mousse.

Place a disc of PRALIN DELICRISP NOIR (14 cm diameter, 2 mm high) and complete with another layer of chocolate mousse.

Place in a blast chiller or a freezer.

Spread a thin layer of TOFFEE D'OR CARAMEL on the bottom of shortcrust discs.

Unmould the mousse and cover with TOFFEE D'OR CARAMEL previously heated in microwave (45-50°C) and place on the center of the shortcrust disc.

Decorate the edges of the tartlet using PASTA DAMA CHOCOLATE and the surface as you wish.

