



## CARAIBE SUPER TART

Tarts

Made with: **Caraïbe 66%**

Steps: **3**

An original École Valrhona recipe.

Makes six 14cm-diameter tarts

### 1 DARK BROWN SUGAR & CHOCOLATE SPONGE

40g	<b>EGG YOLKS</b>
100g	<b>EGGS</b>
75g	<b>CASTER SUGAR</b>
65g	<b>EGG WHITES</b>
30g	<b>DARK BROWN SUGAR</b>
25g	<b>FRENCH WHITE PASTRY FLOUR</b>
25g	<b>COCOA POWDER</b>



50g / 14cm-diameter ring

Beat together the egg yolks, eggs and sugar with a whisk. At the same time, beat the egg whites with the dark brown sugar. Gradually mix these two mixtures together, then add the sifted cocoa powder and flour. Pour the mixture into the bottom of your blind-baked pastry bases. Bake at 310°F (155°C) for approx. 10 minutes.

### 2 CHIA SEED & P125 CHOCOLATE SHORTCRUST PASTRY

220g	<b>P125 COEUR DE GUANAJA</b>
400g	<b>DRY BUTTER</b>
170g	<b>EGGS</b>
780g	<b>STRONG WHITE</b>



Mix the P125 CŒUR DE GUANAJA chocolate melted to 95°F (35°C) with the creamed butter. Gradually add the cold eggs. Combine the chocolate mixture with the flour, confectioner's sugar, almond flour, salt and chia seeds and briefly mix them all together. Spread out immediately. Bake at 300°F (150°C).

**BREAD FLOUR**  
300g **CONFECTIONER'S SUGAR**  
100g **BLANCHED ALMOND FLOUR**  
6,7g **BLANCHED ALMOND FLOUR**  
170g **CHIA SEEDS**

### 3 CARAÏBE GANACHE

260g **WHIPPING CREAM**  
360g **CARAÏBE 66%**  
55g **INVERT SUGAR**  
60g **DRY BUTTER**

Heat the cream with the glucose to 165-175°F (75-80°C), then combine half with the chocolate fèves. Mix well with a spatula then add the rest of the cream mixture, and mix using an immersion blender to form a perfect emulsion. Once the ganache is at 95-105°F (35-40°C), add the cubed tempered butter, which should be at approx. 65°F (18°C) and mix again. At a temperature of 90-95°F (34-36°C), pour the ganache into the pastry bases. Leave to set at 60°F (17°C).

## ASSEMBLY AND FINISHING

### Chocolate Decoration

Use a piping bag filled with tempered CARAÏBE to randomly sketch out lines onto confectionery dipping paper until you have a "straw" effect. Leave to set.

Use a hot pastry ring to cut into the sheet of "straw" decorations, then brush on a small amount of gold sparkling powder to highlight the texture.

Line some 14cm-diameter pastry cases with sweet chocolate shortcrust pastry to a maximum thickness of 2.5mm so that the tarts have a 3cm-tall rim, then blind-bake them.

Use a piping bag to fill the bottom of the tarts with dark brown sugar chocolate sponge mix.

Put the tarts back in the oven.

Once they have cooled, add a layer of CARAÏBE ganache.

Leave to set at 60°F (17°C).

Top with a chocolate decoration.