

TART

Chocolate tart with red fruit and whipped Manjari ganache



A tart with a rich chocolate taste combining a tender sponge texture with a refreshing mousse.

Recipe calculated for six 18 cm-diameter tarts.

CHOCOLATE TART RECIPE

250 g/18cm mould

750 g Mousse & Soufflé
435 g Egg whites
50 g Granulated sugar
4 g Cream of tartar
175 g Egg yolks
50 g Cornflour

Warm the Mousse & Soufflé in a medium-power microwave (400/500 W) until the pastry has melted (60-65°C), stirring occasionally to obtain a smooth mixture.

In the meantime, beat the egg whites with the sugar and cream of tartar until they form stiff peaks and the texture is firm and smooth. Add the sifted cornflour to the whites.

Add the yolks and a little of the egg whites to the Mousse & Soufflé to obtain a soft consistency.

Finally, add the rest of the egg whites.

Bake in a mould at 180°C for 15 to 20 minutes.

WHIPPED MANJARI GANACHE

Basic soft ganache

450 g Cream
50 g Glucose
50 g Invert sugar
395 g Manjari 64%

Slowly pour the boiling mixture over the chopped couverture, stirring at the centre to create a supple, glossy core indicating that an emulsion is beginning to form. Make sure that you maintain this texture right to the end. Continue adding the liquid gradually. To terminate, mix with an electric mixer.

Add the cream to the 900g of ganache and refrigerate for 2-3 hours, then whip until you obtain a consistency firm enough to pipe or work with a spatula.

Chantilly

900 g Ganache
900 g Single cream

HOW TO ASSEMBLE AND DECORATE

Make floral patterns with the whipped ganache on the tart. Decorate with red fruits and slivers of white chocolate with almonds.