

# Tart Duo

Recipe created by Stéphane Glacier - Meilleur ouvrier de France Pâtissier



<b>RECIPE QUANTITY</b>	4	tarts of 20 cm / 7.87 inches Ø	<b>RECIPE NUMBER</b>	TO20129
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## Sablé dough with unpeeled almonds

1000 g pastry flour type 400	35.27oz
600 g butter unsalted	21.16oz
10 g salt	0.35oz
375 g icing sugar	13.23oz
125 g Almonds, unpeeled, ground	4.41oz
220 g fresh eggs	7.76oz

Mix the flour, butter and salt until you obtain a sandy texture. Add the remaining ingredients and mix until you have a leary dough. Store in the fridge for at least 2 hours before using.

## Chocolate Sponge with Maracaibo Chocolini 66% and hazelnut praline paste

400 g Rustica Noble Piemontese 60%, Praline Paste Hazelnut	14.11oz
550 g fresh eggs	19.4oz
3 g baking powder	0.11oz
85 g pastry flour type 400	3oz
147 g brown butter	5.19oz
150 g Maracaibo Chocolini 66%, Dark chocolate couverture, Rondo 0.18g	5.29oz

Whip the Praline Paste with a flat beater add the eggs little by little. Remove the flat beater and fix the whisk. Emulsify. Sieve the flour and baking powder and add the noisette butter at first speed. Add the melted couverture and mix.

## Milk Chocolate Mousse

70 g water	2.47oz
180 g granulated sugar	6.35oz
120 g past. liquid egg yolk	4.23oz
120 g pasteurised liquid egg	4.23oz
98 g Gelatine mix solution	3.46oz
400 g Maracaibo Criolait 38%, Milk chocolate couverture, Rondo	14.11oz
740 g heavy cream 35% whipped	26.1oz

Boil the water and the sugar to 118°C / 244.4°F and pour over the whipped egg yolk and whole eggs, whip in the electric mixer until completely cold. Add the gelatine mix and fold into the Pâte à Bomb mixture. Melt the couverture at 40°C / 104°F. Incorporate a good portion of the whipped heavy cream into the couverture, add the bomb mixture and add the remaining whipped heavy cream.

## Gelatine mix solution

14 g gelatine powder (200 Bloom)	0.49oz
84 g water	2.96oz

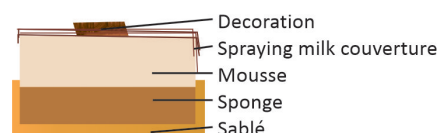
Bloom the gelatine approx. 10 mins. in cold water. Afterwards heat up and leave to cool. Use for further processing or refrigerate.

## Spraying milk couverture

53 g Maracaibo Criolait 38%, Milk chocolate couverture, Rondo	1.87oz
27 g Cacaobutter Bio, Cacao butter, Grated	0.95oz

Temper ingredients, mix and use at 35°C / 95°F.

## Structure



## Tart Duo

600 g Sablé dough with unpeeled almonds	21.16oz
600 g Chocolate Sponge with Maracaibo Chocolini 66% and hazelnut praline paste	21.16oz
800 g Milk Chocolate Mousse	28.22oz
80 g Spraying milk couverture	2.82oz

## Sablé

Line the tart rings with the dough rolled to 3 mm / 0.118 inch. Refrigerate for a minimum of 2 hours, bake. Baking temperature: 160°C / 320°F in a convection oven or 180°C / 356 °F in a deck oven. Baking time: approx. 20 minutes

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## Sponge

Pour 150 g / 5.29 oz mixture into 18 cm / 7.09 inches Ø rings, smooth out and bake.

Baking temperature: 180°C / 356 °F in a deck oven

Baking time: approx. 12 minutes

## Mousse

Dip 200 g / 7.05 oz of mixture into 18 cm / 7.09 inches Ø rings, smooth out, freeze and demould.

## Finishing

Place a sponge disc on the sablé base.

Place the frozen mousse on top and spraying with spray couverture, decorate.

### FELCHLIN PRODUCTS

CR14	Maracaibo Chocolini 66%, Dark chocolate couverture, Rondo 0.18g
CS36	Maracaibo Criolait 38%, Milk chocolate couverture, Rondo
CS76	Cacaobutter Bio, Cacao butter, Grated
DC44	Rustica Noble Piemontese 60%, Praline Paste Hazelnut

Please note: Some products are not available in all markets

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**Recipe number :** TO20129

**Description :** Hazelnut sponge on an almond sablé on top with the finest milk mousse

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	2 days	Kilocalorie (kcal)	413
Selling days	1 day	Kilojoule (kJ)	1729
Selling price		Lipids	29.18 g
Selling unit	1 piece	saturated fatty acids	14.62 g
		Carbohydrates	30.11 g
		of which sugars	19.1 g
		Proteins	6.77 g
		Salt	0.27 g

**Declaration :**

**Eggs, sugar, cream, wheat flour, butter, hazelnuts, cocoa butter, water, cacao kernel, egg yolk, Mandeln, skimmed milk powder, whole milk powder, cream powder, edible gelatine, edible salt, raising agents ((sodium diphosphate, sodium hydrogen carbonate), maize starch), emulsifier (soy lecithin), vanilla**

State 15.04.2025

Information relating to shelf life and sales days are for reference value only

Allergen information is compliant with current Swiss legislation