

# Tarte Caramel with Chocolate

Recipe created by Stéphane Glacier - Meilleur ouvrier de France Pâtissier



<b>RECIPE QUANTITY</b>	5	tarts of 16 cm / 6.3 inches Ø	<b>RECIPE NUMBER</b>	GB70026
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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 lean dough. Store in the fridge for at least 2 hours before using.

## Flourless Chocolate Sponge with Maracaibo Chocolini 66%

200 g butter unsalted	7.05oz
100 g granulated sugar	3.53oz
150 g fresh eggs	5.29oz
260 g fresh egg yolks	9.17oz
600 g Maracaibo Chocolini 66%, Dark chocolate couverture, Rondo 0.18g	21.16oz
670 g fresh egg whites	23.63oz
250 g granulated sugar	8.82oz

Stir the butter and the first amount of sugar until creamy. Gradually add the eggs and egg yolk and continue whipped until a whipped mixture is obtained. Add the melted couverture into the butter mixture. Whisk the egg white and the second amount of sugar to a creamy meringue. Add half of the meringue to the chocolate sponge mixture. Carefully fold the remaining meringue into the mixture.

## Caramel Fleur de sel

170 g granulated sugar	6oz
30 g glucose syrup DE 41-46	1.06oz
100 g heavy cream 35%	3.53oz
1 g fleur de sel	0.04oz
125 g butter unsalted	4.41oz
2 g Gelatine mix solution	0.07oz

In a saucepan, gently melt the sugar with the glucose until it turns a strong caramel shade, then away from the heat stop the cooking with the boiling cream and fleur de sel. Mix by using a spatula to obtain a smooth mixture. Add the butter in three steps, while mixing with a whisk and cook to 103°C / 217.4°F. Test with a spoon. Add the gelatine mix. Spread onto a baking tray and cool.

## Gelatine mix solution

100 g gelatine powder (200 Bloom)	3.53oz
600 g water	21.16oz

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

## Crèmeux Two Chocolates

360 g heavy cream 35%	12.7oz
75 g past. liquid egg yolk	2.65oz
35 g granulated sugar	1.23oz
165 g Grenada 38%, Milk chocolate couverture, Rondo	5.82oz
165 g Grenada 65%, Dark chocolate couverture, Rondo	5.82oz

Heat the cream, whip the egg yolk and sugar until foam, pour over the hot cream, make a Cream Anglaise at 85°C/ 185°F. Sieve through a fine strainer over the Grenada couvertures, stir to a smooth, shiny mass.

## Milk Chocolate Chantilly

500 g heavy cream 35% liquid	17.64oz
180 g Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo	6.35oz

Bring the liquid heavy cream to a boil and pour over the Bolivia 38%, 48h couverture, mix and store in the refrigerator for at least 24 hours. When used, whip with an electric mixer like chantilly.

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## Dark Chocolate Glaze

500 g heavy cream 35%	17.64oz
400 g Sugar syrup 30°Bé 30° Beaumé	14.11oz
100 g glucose syrup DE 41-46	3.53oz
200 g Grenada 65%, Dark chocolate couverture, Rondo	7.05oz
1000 g Ultra Noir Sans Palme, Glaze, Rondo	35.27oz

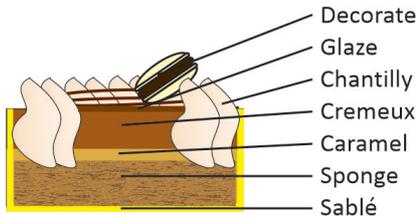
Boil the heavy cream, the syrup and the glucose then pour over the Grenada 65% couverture and Ultra Dark dark coating, both chopped. Mix for 30 seconds, strain through a fine sieve and use at 40°C/104°F.

## Sugar syrup 30°Bé

1000 g water	35.27oz
1350 g granulated sugar	47.62oz

Boil the syrup to 30°Bé. Leave to cool.

## Structure



## Tarte Caramel with Chocolate

500 g Sablé dough with unpeeled almonds	17.64oz
500 g Flourless Chocolate Sponge with Maracaibo Chocolini 66%	17.64oz
500 g Caramel Fleur de sel	17.64oz
900 g Crèmeux Two Chocolates	31.75oz
800 g Milk Chocolate Chantilly	28.22oz
250 g Dark Chocolate Glaze	8.82oz

## Sablé

Line the tart rings of 16 cm / 6.3 inches Ø diameter circles with the Sablé Dough rolled to 3mm / 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

## Sponge

Pour the mixture into 16 cm / 6.3 inches Ø diameter circles, smooth and bake.

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

Baking time: approx. 20 minutes

## Finishing

Place a Sponge disc on the Sablé base. Spread a layer of caramel on the sponge. Pipe some Crèmeux on the caramel. Using a piping bag with a St-Honoré nozzle, pipe the chantilly around the tartlet. Glaze the middle with glaze. Decorate.

## FELCHLIN PRODUCTS

CO53	Ultra Noir Sans Palme, Glaze, Rondo
CR14	Maracaibo Chocolini 66%, Dark chocolate couverture, Rondo 0.18g
CR29	Grenada 38%, Milk chocolate couverture, Rondo
CR44	Grenada 65%, Dark chocolate couverture, Rondo
CS90	Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo

Please note: Some products are not available in all markets

# Tarte Caramel with Chocolate

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**Recipe number :** GB70026

**Description :** Almond sablé tart and chocolate sponge with different chocolate variations

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	2 days	Kilocalorie (kcal)	426
Selling days	1 day	Kilojoule (kJ)	1782
Selling price		Lipids	31.69 g
Selling unit	1 piece	saturated fatty acids	18.84 g
		Carbohydrates	29.53 g
		of which sugars	24.03 g
		Proteins	4.77 g
		Salt	0.19 g

## Declaration :

**Cream**, sugar, **butter**, cacao kernel, **wheat flour**, **egg white**, cacaobutter, **egg yolk**, **eggs**, **whole milk powder**, glucose syrup (wheat glucose), coconut fat, **Mandeln**, water, **skimmed milk powder**, fat-reduces cacao powder, **cream powder**, shea butter, illipe butter, edible salt, fleur de sel (sea salt), edible gelatine, **emulsifier (soy lecithin)**, vanilla

State 16.04.2025

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

Allergen information is compliant with current Swiss legislation