

# Black Forest Tart

## Petits Gâteaux



<b>RECIPE QUANTITY</b>	24	pieces	<b>RECIPE NUMBER</b>	GB70086
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### Chocolate short pastry

260 g butter	9.17oz
130 g icing sugar	4.59oz
1.5 g sea salt	0.05oz
135 g fresh eggs	4.76oz
440 g pastry flour type 400	15.52oz
40 g Cacao powder 20-22%	1.41oz
30 g almonds peeled, ground	1.06oz

Beat butter and icing sugar together until light and creamy. Dissolve the salt in the eggs and add in portions to the butter mixture. Continue beating until you have a well aerated creamy mixture. Sieve together flour and cacao powder and add the finely ground almonds. Add the flour mixture to the butter mass and mix all together until a paste is formed. Wrap in cling film and leave for 2 hours in the refrigerator before using.

### Sour cherry jelly

340 g sour cherry purée with 17% invert sugar	11.99oz
160 g granulated sugar	5.64oz
6 g yellow pectin	0.21oz
12 g lemon juice fresh	0.42oz

Combine the sour cherry purée, sugar and pectin. Bring to a boil. Add the lemon juice and refrigerate. Mix before use.

### Chocolate chantilly Maracaibo Clasificado 65%

420 g heavy cream 35%	14.82oz
180 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	6.35oz

Heat up the heavy cream and pour over the couverture. Use a hand blender to mix. Let it rest overnight in the refrigerator before using.

### Diplomat Cream

20 g Vanilla cream powder, Custard powder with vanilla, Warm	0.71oz
60 g milk 3.5%	2.12oz
140 g milk 3.5%	4.94oz
40 g granulated sugar	1.41oz
250 g heavy cream 35%	8.82oz

Stir the first amount of cold milk together with the vanilla cream powder until dissolved. Bring the remaining milk and sugar to the boil, add the milk/powder mixture and re-boil while stirring continuously. Leave to cool and refrigerate. Beat the cold vanilla cream until smooth and add the whipped cream to form a diplomat cream.

### Dark spraying couverture

100 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	3.53oz
100 g Cacaobutter Bio, Cacao butter, Grated	3.53oz

Melt the dark chocolate couverture and add the liquid cacao butter. Mix together and strain before using. Spray at 32 - 34°C / 89.6 - 93.2°F.

### Structure



### Black Forest Tart

1000 g Chocolate short pastry	35.27oz
500 g Sour cherry jelly	17.64oz
600 g Chocolate chantilly Maracaibo Clasificado 65%	21.16oz
600 g Diplomat Cream	21.16oz
200 g Dark spraying couverture	7.05oz
100 g cold glazing gel	3.53oz

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## Petits Gâteaux

### Chocolat short pastry

Roll the dough out to 2 mm / 0.118 inch thickness to line the base and sides of the rings. Chill in the refrigerator before blind baking.

### Baking temperature

170°C / 338°F

### Baking time

approx. 18 minutes

Immediately pour 20 g / 0.71 inch of the sour cherry jelly into the blind baked tarts while still hot. Leave to cool.

### Maracaibo Clasificado 65% Chantilly

Whip until the mixture is ready for piping. Pipe 5 drops of 6 cm / 2.36 inch Ø with a nozzle. Place the acetate plate on top and flatten the top, freeze. After freezing, spray with the dark spraying couverture.

### Finishing

Pipe the diplomat cream over the sour cherry jelly, spread smooth and freeze. Glaze the frozen tarts with cold jelly. Place the frozen chantilly drops on top and decorate.

#### FELCHLIN PRODUCTS

CS76	Cacaobutter Bio, Cacao butter, Grated
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
HA01	Cacao powder 20-22%
UE03	Vanilla cream powder, Custard powder with vanilla, Warm

Please note: Some products are not available in all markets

# Black Forest Tart

Petits Gâteaux



**Recipe number :** GB70086

**Description :** A tart inspired by the classical Black Forest

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	2 days	Kilocalorie (kcal)	364
Selling days	1 day	Kilojoule (kJ)	1523
Selling price		Lipids	24.15 g
Selling unit	1 piece	saturated fatty acids	14.17 g
		Carbohydrates	31.69 g
		of which sugars	17.7 g
		Proteins	4.05 g
		Salt	0.1 g

**Declaration :**

**Cream** 24%, **wheat flour**, sugar, **butter**, **whole milk**, cacao kernel, cranberries, cacaobutter, sour cherry 4%, **eggs**, gelee (glucose syrup, water, sugar, fructose, gelling agent (pectin), acidifier (citric acid), preservative (potassium sorbate)), invert sugar, cacao powder, **almonds**, maize flour, lemon juice, gelling agent (pectin), sea salt, acidity regulator (potassium carbonate), vanilla, colouring agents (riboflavin, sunset yellow S, beta-carotene), dried glucose syrup, gelling agents (carbo bean gum, guar gum), vanilla extract Madagascar

State 23.05.2023

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

Allergen information is compliant with current Swiss legislation