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Tarte Orange Chocolat

COMPOSITION:

- Short crust dough
- Orange almond cream
- Ganache chocolat 64%

FINITION:

Glacage chocolat
Orange zest candi
Dark & white chocolate fans
Choc garnish

METHODE:

1. SHORT CRUST DOUGH

Butter: 500gr
Icing sugar: 375gr
Eggs: 210gr
Ground almonds: 125gr
Plain flour: 1kg
Salt: 2gr

Mix butter and flour until combined
Add ground almond & icing sugar
Then eggs & salt
Reserve in the fridge +5c

2. ORANGE ALMOND CREAM

Butter: 225gr
Icing sugar: 275gr
Eggs: 100gr
Orange oil: 10gr
Orange zest: 50gr
Custard powder: 25gr
Almond meal: 275gr
Pastry cream: 375gr

Mix butter icing sugar & orange until combine
then add slowly eggs
Then almond meal & pastry cream
Garnish tart shell and bake at 175 for at least
20mn, cool down and reserve at 5c

3. PASTRY CREAM

Milk: 450gr
Sugar: 40gr
Vanilla bean: 1
Milk: 50gr
Sugar: 40gr
Flour: 25gr
Custard powder: 25gr
Eggs: 40gr



PASTRY CREAM BASIC METHODE!

4. GANACHE CHOCOLAT 64%

Milk: 250gr
Fresh cream: 250gr
Castor sugar: 90gr
Yolks: 80gr
Chocolate 64%: 350gr
Vanilla bean: 1
Boil milk, cream & vanilla bean
Add to sugar & yolks pre mix
Bring to 82c then fold on cocolate
Pour on tart bake with almond cream
Reserve in the fridge +5c

5. FINITION

Cocolate glaze
Cream: 375gr
Invert sugar: 75gr

This recipe makes:

- 1 Tart for 8 people - 18cm ring 3.5 Height
- 8 Individual tart - 8cm ring for tart

