

# Coffee & Chocolate Tart

FOR 25 VERRINES OR 4 ENTREMETS OR 20 INDIVIDUAL TARTS



by Javier Guillén



Famous Spanish Chocolatier  
Worked for Pierre Hermé  
Owns 7 boutiques in Brazil

## INGREDIENTS

### ALMONDS PÂTE SABLÉE

70g	Pure Cacao Powder
240g	unsalted butter
120g	icing sugar
4g	fine salt
60g	powdered almonds
100g	whole eggs
470g	plain flour

### COFFEE CRÉMEUX

250g	Dark Chocolate Ecuador 56%
250g	liquid cream 35%
250g	whole milk
100g	egg yolks
50g	sugar
50g	coffee beans
5g	gelatin

### WHIPPED GANACHE

160g	Dark Chocolate Peru 62%
135g	liquid cream 35%
12g	glucose
12g	inverted sugar
365g	liquid cream 35%

### CHOCOLATE IN THIS RECIPE



## METHOD

### ALMONDS PÂTE SABLÉE

Mix the flour, icing sugar, salt, powdered almonds, cacao in powder and cold, diced butter. Mix and add the eggs. Once all mixed do not overwork the dough. Extend between two baking sheets, 3 mm thick. Line an 8 cm diameter tart and set aside in the refrigerator until cooking. Bake at 160°C for 10 to 15 minutes.

### COFFEE CRÉMEUX

Introduce the gelatin into plenty of water. Heat the cream and milk, and make an infusion with the preheated coffee beans. Pour it over the egg yolks previously mixed with the sugar. Add the well-drained gelatin. Cook all at 82-84°C. To stop the cooking, sift and blend with the Turmix for a few minutes. When this crème anglaise is still hot, emulsify with the melted chocolate, as for a ganache, with a spatula, to obtain a smooth, shiny and elastic texture. Blend with a Turmix to improve the emulsion, carefully not to incorporate air. Work at a temperature above 35°C. Set aside in refrigerator.

### WHIPPED GANACHE

Take the 135 grams of liquid cream, glucose and inverted sugar to a boil. Slowly pour the boiling mixture over the chopped chocolate, stirring from the center to create a resilient and shiny center. This texture must be kept until the end of the mixing. Continue adding the liquid little by little, and blend with a Turmix to improve the emulsion. Add the 365 grams of cold cream to the ganache, and blend it lightly with the Turmix. Refrigerate for 2 to 3 hours and whisk the mixture until obtaining a consistent texture.

### ASSEMBLY

Once the tart is cooked, fill it up with the coffee ganache. Place over it an 8cm chocolate disk. With the help of a pastry sleeve, pour the whipped ganache on the chocolate disk. Place over it another 8cm chocolate disk. Repeat the action once more. Decorate it with a touch of milk chocolate and a coffee bean.



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