

CHOCOLATE TART

MAKES 1 LARGE TART - 25 CM | 10 IN.

INGREDIENTS

For the tart base

- Cake Wheat Flour*
230 g | 8.1 oz
- Unsalted Butter
100 g | 3.5 oz
- Sugar
60 g | 2.1 oz
- Salt
3 g | 0.1 oz
- Large Egg
x1 | 50 g | 1.8 oz
- Egg Yolks
x2 | 34 g | 1.2 oz
- Cocoa Powder
13 g | 0.5 oz
- Dry Sourdough Starter
(Opt.) 30 g | 1 oz

For the glaze

- Heavy Cream
45 g | 1.6 oz
- Sugar
45 g | 1.6 oz
- Water
40 g | 1.4 oz
- Cocoa Powder
20 g | 0.7 oz
- Gelatin Powder
4 g | 0.14 oz

INGREDIENTS CONTINUED

For the filling (ganash)

- Dark Chocolate
230 g | 8.1 oz
- Heavy Cream
160 g | 5.6 oz
- Unsalted Butter
25 g | 0.9 oz

For the toppings

- Raspberries
x7 | 28 g | 1 oz
- Cocoa Powder
- For dusting
- Icing Sugar
- For dusting

METHOD

Prepare your sourdough starter (Optional) - The night before

1. In your container, mix in 4 g | 0.14 oz of Mature Starter, 23 g | 0.81 oz of Cake Wheat Flour* and 13 g | 0.46 oz of Water.

Prepare the tart base

1. In a bowl, add in your Butter & gently soften it in the microwave for 10 - 20 seconds. Give it a light whisk.
2. (Optional) - Add your Mature Dry Sourdough Starter.
3. Then, add your Sugar & Salt. Whisk and crack in one Egg as well as a single Egg Yolk. Whisk until incorporated.

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METHOD CONTINUED I

4. Add in your Cocoa Powder as well as all of your Flour one third at a time to prevent clumping. Mix using a spoon or spatula.
5. Cover your bowl with a damp cloth & let it rest in your fridge for a minimum of 3 hours or overnight.

Blind bake the base

1. Preheat your oven to 190°C | 374°F for 20 minutes.
2. Using a silicon brush evenly apply 10 g | 0.35 oz of Butter to a 25 cm | 10 in. low wall tart pan.
3. Flour your work surface as well as the top of your dough
4. Use a rolling pin to flatten the dough into a large disk approximately 4cm | 1.5 in. wider than your tart pan.
5. Wrap the dough onto the rolling pin in order to carefully place it onto the pan. Push out the sides to remove any trapped air.
6. Cut the edges of the dough at the lip of the pan so that the borders are flush with pan wall.
7. Dock the dough by punching holes into the base using a fork.
8. Apply a layer of aluminium foil over the dough, pushing the walls of the crust against the tart pan.
9. Once the oven has preheated, bake the crust in the middle rack for 30 - 35 minutes at 190°C | 374°F.
10. Once baked, evenly brush one Egg Yolk onto the bottom surface of the base.
11. Bake the crust for 5 additional minutes at 170°C | 338°F

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METHOD CONTINUED II

Make the chocolate filling (ganash)

1. In a stove pot bring your Heavy Cream to a light simmer at low to medium heat.
2. Before the Cream starts to boil, chop up your Dark Chocolate and add it to the pot. Mix until incorporated.
3. Add your Butter and continue mixing to prevent burning.
4. Once fully incorporated, switch off the heat and pour all of your filling into the tart base, leaving just enough space for the glaze.
5. Move your tart into the fridge to cool down for 3 hours.

Prepare & apply the glaze

1. In a small bowl mix your Gelatin Powder with the Water until dissolved.
2. In a stove pot bring your Heavy Cream to a light simmer at low heat.
3. As soon as it begins to simmer switch off the heat and add your Sugar & Cocoa powder. Stir until incorporated.
4. Switch the low heat back on until the mixture begins to bubble.
5. Turn off the heat once again and add in your Gelatin mixture. Let that cool at room temperature for 3 minutes.
6. Apply the glaze evenly onto your refrigerated tart & let it rest for 1 additional hour so that it can set.
7. Add toppings to taste:
 - Cocoa powder.
 - Icing Sugar.
 - Raspberries.

