

## *The chocolate puffed pie*



*For a six person tart*

### **Shortbread:**

*150g butter*

*1g salt*

*100g icing sugar*

*25g almond powder*

*50g egg*

*250g flour*

*Mix the butter, the salt and the sugar.*

*Add the egg, the flour and almond powder.*

*Mix all the ingredients.*

*When the dough is homogeneous, stop mixing and refrigerate it.*

### **Chocolate soufflé**

*125g water*

*125g sugar*

*150g dark chocolate*

*150g butter*

*75g eggs*

*50g flour*

*Boil the sugar and the water*

*Pour on the chocolate and the butter.*

*Mix, and add the flour and the eggs*

*Pour directly in the tart mold.*

*Cook.*

*Montage :*

*Take the dough of from the fridge. Rolling out the dough with a rolling pin to 3mm of thickness. Be careful about regularity.*

*Sting the dough and drop of into the tart mold.*

*Pour the chocolate soufflé in the tart mold, cook immediately.*

*Cook the tart to 165°C 20 minutes.*

*Eat hot or warm.*