

The cookies tart



For a six person tart

Pate sable :

150g butter

1g sea salt

100g icing sugar

25g almond powder

50g eggs

250g flour

Cut butter into little cubes.

Mix all the ingredients except the eggs into a powder.

When the powder is really homogeneous, add the eggs.

Mix gently to obtain a homogeneous dough.

Film the dough and let cool in the fridge.

Cookie dough :

93g butter

88g brown sugar

70g sugar

70g eggs

2g baking powder

2g sea salt

175g flour

50g chocolate drops

Mix the soft butter with sugar and brown sugar.

Add all the other ingredients except the chocolate drops.

When the dough is homogeneous, add the drops, mix gently.

Film the dough and let cool in the fridge.

Soft caramel :

125g cream
½ vanilla pod
75g glucose
75g sugar
35g butter
1g sea salt

*Boil the cream with the vanilla, let infuse 30 minutes at least.
Melt the glucose in the pan, add the sugar in three times.
Realise a clear caramel, add the cream.
Cook to 112°C.
Let warm the caramel and add the butter and the salt.*

Almond and hazelnut cream :

125g milk
125g cream
10g powdered milk
30g sugar
40g egg yolk
50g 100% almond paste
25g 100% hazelnut paste
21g gelatin mass

*Heat the milk, the cream and the powdered milk.
Mix the sugar with the egg yolk.
Cook the cream like an English cream (85°C) whisking all the time.
Add the gelatin and the nuts paste and mix with a hand blender.
Reserve in the fridge before using.*

Cookie mousse :

135g milk
65g cream
9g powdered milk
75g cooked cookie dough
75g sugar
20g egg yolk
35g gelatin mass
200g whipped cream

*Let infuse one night the cooked cookie dough with the milk, the cream and the powdered milk.
The next day, mix and heat it.
Mix the sugar with the egg yolk.
Cook the cream like an English cream (85°C) whisking all the time.
Add the gelatin and mix with a hand blender.
Cool down the cream to 30°C, add the whipped cream and, use directly. Pour into mold and freeze it.*

Caramel glaze :

375 g sugar
300g water
300g cream
50g water
25g corn starch
60g gelatin mass

*Heat the cream and the water.
Dry cook the sugar into caramel. Add the hot cream and water.
Dilute the corn starch with the 50g of water, add to the caramel and boil it.
Add the gelatin mass and let it gellify one night before using.*

Montage :

Pipe one part of the cookie dough into sphere molds and cook it, cook the other part for infusion.

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.

Let rest the tart in the fridge, and cook during 20 to 25 minutes at 150°C.

Let cool down the tart and pipe some soft caramel in the bottom of the tart. Deposit some hazelnuts, almonds or peantu if you want.

Smooth the tart with the almond and hazelnut cream.

Glaze the cookie mousse disc with the 35°C caramel glaze and deposit it in the center of the tart.

Décorate the sides of the tart with cookie balls.

Déposit one ball in the middle of the tart, décorate with hazelnut skin, caramel dots, caramelised hazelnuts and som gold leafs.

A cross-sectional diagram of a tart assembly. The layers from top to bottom are: a thin layer of Caramel glaze, a layer of Cookies mousse, a layer of Almond and hazelnut cremeux, and a base layer of Pate sable. Two yellow circles representing Cookie balls are shown on the left and right sides of the tart. A layer of Soft caramel is shown at the bottom of the tart, directly under the Pate sable. Labels with leader lines point to each component: Caramel glaze, Cookies mousse, Cookie balls, Soft caramel, Almond and hazelnut cremeux, and Pate sable.