

Black and white



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.*

Chocolate and cashews brownie :

*100g sugar
50g eggs
62g butter
50g dark couverture
50g flour
0.5g sea salt
40g cashews*

*Roast the cashews.
Melt the butter and chocolate.
Whipp the sugar and eggs on the ribbon.
Add the melted butter and chocolate then the flour
Garnish the raw tarts (2/3 of the bottom).
Bake at 165 ° C, the cooking time varies depending on the size of the product.*

Opalys cremeux :

110g milk
110g cream

44g egg yolk

22g sugar

157g Opalys couverture

20g gelatin mix

Bring the milk and cream to a boil, add the yolks mixed with the sugar.

Pasteurize at 85 ° C, add the couverture and the gelatin mix. Mix with an hand blender.

Reserve in the refrigerator before assembly.

Chantilly chocolat :

48g milk

20g sugar

8g cocoa mass

80g Guanaja couverture

240g cream

Bring the milk and sugar to a boil, pour over the chocolate and cocoa mass and emulsify. Add the cold cream and mix.

Reserve overnight in the refrigerator.

The next day, whipp to the desired texture.

Use directly.

White spray :

150g ivory couverture

150g cocoa butter

Qs. white food coloring

Melt at 45 ° C the couverture and the cocoa butter, add the dye and mix. Filter and use directly.

Chocolate mirror glaze :

55g water

11g sugar

11g glucose syrop

74g sweet condensed milk

92g dark 64%couverture

56g gelatin mass

Qs. black food coloring

Cook the water, the sugar and gluose syrop to 103°C.

Add the condensed milk.

Pour on the chocolate couverture and the gelatin mass, mix with an hand blender.

Let it fix one night before using.

Use it at 35°C.

Assembly :

Spread the dough to 3mm, deposit in square pie circles 15cm side. Place on baking sheet and garnish with a brownie base, let stand for one hour before cooking.

Bake at 165 ° C for about 20 minutes.

When the tart is cold, smooth with the Opalys cremeux and keep in the refrigerator.

Mold the whipped cream into a Silikomart "cylinder" mold, freeze.

Glaze $\frac{3}{4}$ with black glaze and spray the last quarter with white.

Place the cylinders on the tart, make a turn with gold powdered crumble.

