



DULCEY CHOCOLATE TARTLETS

Recipe made for 24 tartlets of 7 cm across

HAZELNUT PÂTE SABLÉE

240g dry butter 84% fat 4g salt 165g icing sugar 55g ground hazelnuts 100g eggs 120g all-purpose flour 350g all-purpose flour	Mix the softened butter with the salt, icing sugar, hazelnuts, eggs and smaller quantity of flour. Do not over mix! As soon as the mixture is even, add the remaining flour very rapidly. Set aside in the refrigerator overnight. Bake at 160°C.
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DULCEY CHOCOLATE GANACHE

400g whipping cream 35% fat 65g invert sugar 810g DULCEY CHOCOLATE 32%	Proceed as with a classic ganache: bring the cream to a boil with the sugar and gradually pour onto the melted Dulcey chocolate to make an emulsion. Finish adding the cream and blend to perfect the emulsion.
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ASSEMBLY AND FINISHING

<p>Make the tart shells and bake at 160°C until nicely golden.</p> <p>Pour the ganache at 28-29°C into the pastry shells and leave to set at 17°C.</p> <p>To finish decorating the tarts, temper some Dulcey chocolate and use a little oil to stick some acetate dipping sheets onto some very flat baking sheets. Pour on a little quantity of chocolate and immediately cover with a second dipping sheet. Use a rolling pin to spread out the chocolate, pushing it out towards the edges and checking the thickness. Before it sets completely, use the back of a knife to cut out different sized rectangles, rolling them around the rolling pin. Leave to set at 17°C.</p> <p>Arrange a curved rectangle of Dulcey chocolate on each tartlet.</p>
