

LA ROSE NOIRE®

SACHER "TARTLET VERSION"

U105.123 Mini Round Chocolate Tart Shell



U105.01 Mini Round Sweet Tart

Dark chocolate ganache

200g Chocolate 70%
300g Cream
50g Invert Sugar (Trimoline)

Heat the cream and invert sugar to 50°C. Melt the chocolate to 50°C. Mix cream mixture slowly into the melted chocolate to make a good emulsion, using a hand blender or Thermomix. Cool and use.

Apricot compote

300g Apricot puree
60g Sugar
4g Yellow pectin

Mix the pectin and sugar. Heat the puree with pectin sugar mixture, stirring until boiling point. Keep cooking for 2 minutes on low heat. Remove and use.

Light chocolate mousse

250g Milk
500g Cream
350g Chocolate 63%
Michel Cluizel Vanuari
Noir F06.20047
2 units Gelatine leaves (4g)

Boil the milk, add the gelatin previously soaked in cold water. Pour little by little on the chocolate and mix with hand blender until smooth. Let it cool down to 30°C. Add the semi-whipped cream. Use acetate to make a circle form the same size as the tartlet used and pipe the mousse in doing peaks.

Dark chocolate mix for spray gun

250g Dark chocolate
200g Cocoa butter

Melt the ingredients and mix. Put the mixture into the spray gun and use at a temperature of 40°C on the frozen preparation.

Finish

Chocolate decorations

Pour a layer of 0.4 mm ganache in the tartlet and set in the freezer. Fill with apricot compote and refrigerate. Put the chocolate mousse into semi-sphere silicon molds and freeze. Once frozen, remove from the molds and spray the mousse still frozen with the spray gun to give a velvet finishing. Place the chocolate mousse still frozen on top of the tart. Thaw in the refrigerator and serve.