



Recipe created by **Marco D'Andrea**

LA MANUFACTURE DU GOÛT



Marco D'Andrea
Pastry chef of the Year 2014

TARTLETS

CHOCOLATE-CARAMEL

20 units

Shortcrust

250 g Flour
140 g Butter, cut into pieces
100 g Sugar
1 Egg yolk

The inside of half a vanilla pod

Knead all the ingredients together, except the egg yolk. When a smooth bulk is formed, add the egg yolk. Put it in plastic foil and keep it in the fridge for at least 2 hours. Roll out the dough until it is about 3-4mm thin. Prick with a fork in the dough and bake in a tartlet mold for 15-20 minutes at 180°C.

Caramel-Salt Cream

60 g Sugar
1/2 Vanilla pod
40 g Glucose
100 g Cream
3 g Salt
30 g **Z•60 Chocolate**
40 g Butter

Caramelise the sugar until it is quite dark. Bring the cream, glucose, salt and vanilla together to the boil and add the caramelised sugar. Heat the mixture up to 104°C and pour onto the chocolate. Blend and add the butter at 40°C. Pour into tartlets and let them cool down before putting the chocolate ganache on top.

Chocolate Ganache

210 g Cream
120 g **Dark Los Anconès Plantation chocolate couverture**
90 g **Z•Karamel**
30 g **Pure Hazelnut Praline**
10 g Honey
1 Pinch of salt
60 g Butter

Bring the cream and salt to the boil and pour onto the chocolate and rapeseed honey. Blend. Add the cold butter and pour the mixture into the tartlets, which are already filled with the caramel ganache. Leave to cool down in the freezer.

Dark Chocolate Mousse

40 g Whole egg
20 g Egg yolk
0,5 Gelatine leaf
10 g Rum
200 g **Z•60 Chocolate**
400 g Semi-whipped cream

Soak the gelatine in cold water. Melt the chocolate. Whisk the whole eggs with the egg yolks. Dissolve the gelatine with rum. Mix the melted chocolate and the whipped eggs, then add the gelatine and stir. Add the whipped cream. Pour into sphere shells and keep it in the freezer. Spray white cocoa butter and silver spray.

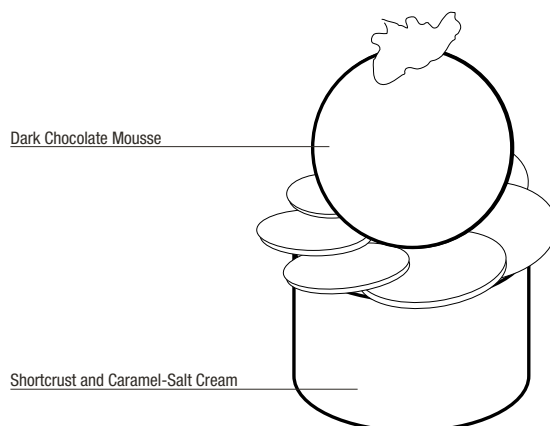
Decoration

Chocolate decor, Copper (**Z•60 Chocolate**)
La **Gruétine**® Chip

ASSEMBLY and DECORATION

Brush the tartlets with melted butter and leave to harden. Fill the tartlets with the chilled caramel salt cream and refrigerate. Pour the chocolate ganache and leave to harden. Put on top the small chocolate flakes and a scoop of chocolate mousse. Decorate with a small Gruétine® chip.

Z•60 Chocolate	ref. 20040
Dark Los Anconès Plantation chocolate couverture	ref. 20496
Z•Karamel	ref. 20460
Pure Hazelnut Praline	ref. 21050
Gruétine ®	réf. 21009



MANUFACTURE CLUIZEL

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