

Tart Gianduja Intenso

Tart



RECIPE QUANTITY	6	tarts of 16cm/ 6,3 inches in diameter	RECIPE NUMBER	TO20235
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Tart Gianduja Intenso

2330 g Sweet paste	82.19oz
1080 g Crèmeux Gianduja Intenso & Sambirano 68%	38.1oz
815 g Gianduja Intenso D & Maracaibo 38% Light Cream	28.75oz
510 g Chocolate Chantilly & Maracaibo Criolait 38%	17.99oz
1000 g Spraying Mixture & Sao Palme 36%	35.27oz
200 g Roasted Hazelnuts	7.05oz

Almond Sablé

Cut out of the Almond sablé dough circles of 16 cm/ 6.3 inches Ø. Place into tart shells, let rest and bake golden brown.
Baking temperature: 180°C/ 356°F
Baking time: approx. 20 minutes

Finishing

Pipe 140 g/ 4,9 oz of the Crèmeux Gianduja Intenso on the base of a 16cm/ 6,3 inches tart. Display +/-25 g/ 0,9 oz of crushed and roasted hazelnuts. Level out nicely with a spatula. Place on a 12cm/ 4,7 inches diameter sprayed Gianduja Intenso D Light Cream disk. Pipe the Maracaibo 38% chantilly nicely around. Decorate with whole hazelnuts and chocolate.

Structure



Basic recipes

Sweet paste

1000 g pastry flour type 550	35.27oz
10 g salt	0.35oz
600 g butter	21.16oz
375 g icing sugar	13.23oz
125 g almonds peeled, ground	4.41oz
220 g fresh eggs	7.76oz

Using a paddle, mix the flour, the salt and butter in a machine to obtain a sandy mixture, add the remaining ingredients. Knead by hand until all of the flour is well combined. Wrap in a foil, refrigerate for at least 2 hours.

Crèmeux Gianduja Intenso & Sambirano 68%

340 g milk 3,5%	11.99oz
150 g heavy cream 35%	5.29oz
100 g past. liquid egg yolk	3.53oz
100 g granulated sugar	3.53oz
250 g Sambirano 68%, couverture dark Rondo	8.82oz
140 g Gianduja D Intenso Hazelnut	4.94oz

Warm the milk and cream. Mix the egg yolks with sugar, then make a creme anglaise (82°C/ 179.6°F). Sieve through a fine strainer over the couverture and Gianduja Intenso, mix gently with a whisk. Briefly homogenise using a hand blender. Cover the surface with a plastic film, keep in the refrigerator.

Gianduja Intenso D & Maracaibo 38% Light Cream

250 g Gianduja D Intenso Hazelnut	8.82oz
65 g Maracaibo Criolait 38%, milk couverture Rondo	2.29oz
500 g heavy cream 35% whipped	17.64oz

Melt the Gianduja Intenso with the couverture to 45°C/ 113°F. In two lots delicately fold in the lightly whipped heavy cream. Pour the mixture into 12cm/ 4,7 inches Ø and 1.5 cm/ 0,6 inches high round silicone moulds. Spread nicely. Store in the freezer.

Chocolate Chantilly & Maracaibo Criolait 38%

700 g heavy cream 35% liquid	24.69oz
320 g Maracaibo Criolait 38%, milk couverture Rondo	11.29oz

Warm the liquid heavy cream and make a ganache with the Maracaibo Criolait 38% couverture. Let it set in the refrigerator for at least 8 hours. Whip up to soft peak and fill the Milk Chocolate Chantilly into a pastry bag.

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Spraying Mixture & Sao Palme 36%

700 g Sao Palme 36%, milk couverture Rondo	24.69oz
300 g Cacaobutter 100% G, grated cacao butter	10.58oz

Mix together both ingredients.

Roasted Hazelnuts

300 g hazelnuts raw, whole	10.58oz
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Roast the hazelnuts in the oven.

FELCHLIN PRODUCTS

CP83 Gianduja D Intenso Hazelnut
CR18 Sao Palme 36%, milk couverture
Rondo
CS11 Cacaobutter 100% G, grated cacao
butter
CS36 Maracaibo Criolait 38%, milk
couverture Rondo
CU30 Sambirano 68%, couverture dark
Rondo