

Chocolate Croquantine Tartlet

Petits Gâteaux



Recipe for 20 petits gâteaux

Recipe No.: PG20138

Chocolate Short Pastry

260 g	9.17 oz	butter	unsalted
130 g	4.59 oz	icing sugar	
1.5 g	0.05 oz	sea salt	
135 g	4.76 oz	fresh eggs	
440 g	15.52 oz	pastry flour type 400	
40 g	1.41 oz	Cacao powder 22-24%	
30 g	1.06 oz	ground almonds	

Beat the butter and the sugar together until light and creamy. Dissolve the salt in the egg and add in portions to the butter mixture. Continue beating until you have a well aerated creamy mixture. Sieve together the flour and Cacao powder and add the finely ground almonds. Add the flour mixture to the butter mass and mix all together until a paste is formed. Wrap in cling film and leave for 2 hours in the refrigerator before using. Roll out the Chocolate Short Pastry to 2.25 mm/ 0.09 inches and line 6 cm/ 2.4 inches tartlet rings. Store in the refrigerator until required.

Chocolate Almond Filling

500 g	17.64 oz	California almond paste 1:1	special order
250 g	8.82 oz	butter	unsalted
20 g	0.71 oz	invert sugar	
175 g	6.17 oz	fresh eggs	
100 g	3.53 oz	Cacaomass 100% Ghana, Rondo	
60 g	2.12 oz	pastry flour type 400	

Beat the almond paste, butter and invert sugar together. Add the eggs in portions until you have a light creamy texture. Stir in the melted Cacao mass and fold in the flour.

Salted Caramel Cremeux

350 g	12.35 oz	heavy cream 35%	
35 g	1.23 oz	glucose	
1.5 g	0.05 oz	sea salt	
75 g	2.65 oz	past. liquid egg yolk	
320 g	11.29 oz	Caramelito 36% Rondo	\$12. CO 38 E
60 g	2.12 oz	Maracaibo Clasificado 65% Rondo	\$12. CS59 E

Heat the cream, mix the sugar, salt and egg yolk well together and pour over the hot cream. Make into an Anglaise and sieve through a fine strainer onto the couvertures. Stir together until you obtain a smooth elastic mass. Leave to chill for at least 4 hours before using.

Chocolate Truffle

190 g	6.7 oz	heavy cream 35%	
50 g	1.76 oz	butter	unsalted
45 g	1.59 oz	invert sugar	
365 g	12.87 oz	Ambra 38%, Couverture Milk Rondo	\$12. CS85 E special order
25 g	0.88 oz	Cacaobutter 100% G	

Heat the cream, butter and invert sugar together. Add to the Ambra and Cacaobutter and emulsify. Leave to cool until nearly set then beat lightly. Pipe onto thin

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chocolate discs and leave to set. Dip into Grand Cru Grenada 65% couverture and roll into Cacao powder.

Finishing

100 g 3.53 oz Praline Croquantine **S12.DC14.E**

Pipe 5 g/ 0,15 oz Praline Croquantine onto the base of the tartlet shell. Pipe 20 g/ 0,7 oz of the Chocolate Almond Filling onto the Croquantine and bake.

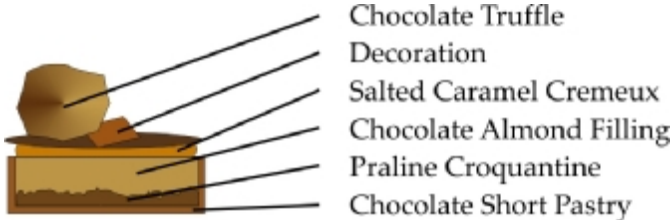
Baking temperature: 180°C/ 356°F

Baking time: 20 minutes

Leave to cool and pipe 12,5 g/ 0,44 oz of Salted Caramel Cremeux onto the baked pastry. Decorate with a cut out circle of Grand Cru Grenada 65% couverture and a whipped Chocolate Truffle.

Felchlin products

Art. no	Products
S12.CO38E	Caramelito 36% Rondo, Couverture Milk Caramel
CS05	Cacaomass 100% GhanaRondo special order
CS11	Cacaobutter 100% G, Cacao butter Grated special order
S12.CS59E	Maracaibo Clasificado 65% Rondo, Grand Cru couverture, dark
S12.CS85E	Ambra 38% Couverture Milk Rondo special order
S12.DC14.E	Praline Croquantine, almond cream with flaky wafers
HA01	Cacao powder 22-24% special order
S12.KK43E	California almond paste 1:1 special order



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