

Dessert with chocolate, passion fruit and watermelon – Tart shell sweet pure butter (B11.16)

Ingredients list (for 10 tart shells)

250 g of double cream
250 g of dark chocolate
20 g of butter
15 ml of Passoã liqueur
100 ml of syrup
40 g of hazelnuts
120 g of sugar
1 water melon
2 passion fruit
vanilla



Preparation

Cut the water melon into cubes measuring 2 cm by 2 cm and set aside 20 cubes.

Heat 100 ml of water with 100 g of sugar and the vanilla. Set aside 100g of this syrup, keep it warm, and pour in onto the cubes of water melon.

Heat up the double cream with the Passoã and pour it on the chocolate. Once the chocolate has melted, add the butter and mix again.

Heat up the 20 g of sugar to make caramel and then add the hazelnuts and take off the heat. Once it has cooled down mix.

Serving

Pour the ganache (i.e. the cream, Passoã and chocolate mix) into the bottom of the tart shell. Once it has cooled down, place the glazed water melon cubes on top and sprinkle with hazelnut chunks and some passion fruit seeds.