

Monoportion - Modern tart



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PREPARATIONS AND INGREDIENTS

CLASSIC COCOA SHORTCRUST

1	kg	Butter 82% fat
2	kg	Granulated sugar
3	kg	Weak flour
250	g	Dark Cocoa powder 22/24 Icam Professional Code 4240
120	g	Egg yolks
400	g	Whole eggs
10	g	Salt
		Vanilla, lemon, and orange zest

SPRAY MASS

250	g	Chocolate Nuances Raspberry Icam Professional Code 8568
250	g	Cocoa Butter in drops Icam Professional Code 7852
6	g	Red food coloring

PISTACHIO BAVAROISE

330	g	Milk
150	g	Egg yolks
75	g	Sugar
16	g	Gelatin
80	g	Water
230	g	Cristallo White Chocolate Icam Professional Code 8026
115	g	Pistachio paste
100	g	Semi-whipped cream

IDUKKI CHOCOLATE MOUSSE

350	g	Cream
260	g	Idukki Dark Chocolate 67% Grand Cru Agostoni Code 8032
350	g	Semi-whipped cream
3	g	Powdered gelatin
15	g	Water

RASPBERRY GEL

500	g	Raspberry puree
200	g	Sugar
20	g	Gelatin + 100 g Water



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PRODUCT SELECTIONS



Dark Cocoa powder 22/24 Icam Professional

Pure flavour of intense cocoa.
Very dark red brown colour.



Cristallo White Chocolate Icam Professional

Perceptible sweetness with notes of milk,
vanilla and caramel.



Idukki Dark Chocolate 73% Grand Cru Agostoni

Pleasant initial acidic note, followed by bitter and
sweet notes. Light aftertaste of fruit, fresh and
dried, and hint of floral.



Chocolate Nuances raspberry Icam Professional

Clear notes of raspberry and typical acidity,
followed by pleasant sweet and milky hints. With
fruits in powdered.



Cocoa Butter in drops Icam Professional

Cocoa butter obtained from deodorising the first
press of premium quality cocoa. It is a noble vege-
table fat, containing no cholesterol.

PROCEDURE AND ASSEMBLY

CLASSIC COCOA SHORTCRUST

Mix the butter and sugar in a stand mixer, then add the eggs, salt, and aromatics. Finally, incorporate the flour and cocoa. Cover the dough and let it rest in the fridge for at least 8 hours. Roll it out and create the tart bases.

PISTACHIO BAVAROISE

Prepare a custard with the first three ingredients. Then add the previously hydrated gelatin. Pour the mixture over the chocolate combined with the pistachio paste. Emulsify and cool to 30 °C. Fold in the semi-whipped cream.

IDUKKI CHOCOLATE MOUSSE

Make a ganache with a first part of fat fresh cream, boil the cream and pour over the chocolate and the gelatine, previously put in the water. Mix well, let it cool and when reaches 30 °C light it with some semi whipped fat fresh cream.

RASPBERRY GEL

Heat half of the raspberry puree with the sugar and dissolve the rehydrated gelatin. Then mix with the remaining fruit puree and the paste. Pipe into moulds, freeze, and unmould.

SPRAY MASS

Temper the cocoa butter and raspberry chocolate, then add the color and emulsify.

ASSEMBLY

Once the tart base has cooled, pour the pistachio bavaoise and refrigerate. Pipe the chocolate mousse with raspberry gel in the center and spray with red color. Place it on top of the bavaoise and decorate.