

Black Forest Tartlet



FOR 6 TARTLETS

PREPARATION TIME 30 MIN

COOKING 10 MIN

Ingredients

Chocolate pastry:

100 g butter
80 g sugar (icing or powdered)
1 egg
150 g T55 flour
50 g cocoa powder
1 pinch salt

Amarena paste:

Amarena cherries and juice *

Chantilly cream **: :

50 cl non-light liquid cream
35 g powdered sugar

Specific utensil:

9 cm diameter moulds

** Or whipped cream bought directly from the shop.

*available at La Maison du Fruit Confit.

Recipe

1

Preparation of the sweet chocolate dough::

1. Cream the softened butter with the sugar.
2. Add the egg and mix. You should get a "scrambled egg" appearance.
3. Make a well of flour mixed with cocoa powder and crush the dough with hand.
4. Keep it cool between 2 sheets of baking paper.
5. Place the dough in the tart molds, bringing up the edges well and prick it with a fork. Refrigerate for 30 minutes to prevent the edges from fall during cooking.
6. Bake it for 10 minutes at 180°C to blind cook it.
7. Unmold and set aside at room temperature

2

Preparation of the amarena paste:

1. Mix the amarena cherries



3

Preparing the whipped cream:

Caution: Do not remove the crème fraîche until you are ready to make the whipped cream.

1. Pour the cream into a bowl. Add the icing sugar.
2. Whip the cream with an electric whisk. Change the speed (from slowest to fastest) gradually, approximately every 30 sec.
3. Leave to rest in the fridge for at least 2 hours. Take it out just before serving.
4. Serve using a piping bag of your choice.

4

Assembly:

1. Garnish the tart bases with sweet chocolate pastry with the amarena pastry.
2. Add pieces of amarena cherries.
3. Cover them with whipped cream.
4. Place pieces of amarena cherries.
5. Sprinkle with cocoa powder and add a little syrup.

