

Chocolate Tart



FOR 8 PEOPLE

PREPARATION TIME 11 MIN

COOKING 10 MIN

Ingredients

Sweet dough:

100g butter
80g sugar
1 egg
200g T55 flour
1 pinch salt

Ganache:

200g liquid cream min 30% mg
200g dark chocolate 70% cocoa

Decoration:

Candied fruit *

Specific utensils:

Maryse
22 cm diameter pie ring

Recipe

*available at La Maison du Fruit Confit.

- 1** Preparing the sweet dough:
 1. Cream the butter with the sugar.
 2. Add the egg and mix. The mixture should look like scrambled eggs.
 3. Make a flour well and place the dough in the center. Crush the dough by hand.
 4. Chill between 2 sheets of baking paper.
 5. Place the pastry in the tart ring, pushing up the edges and pricking with a fork. Set aside in a cool place for 30 min to prevent the edges from curling up during baking.
 6. Bake for 10 min at 180°C.
- 2** To prepare the ganache:
 1. Break the chocolate into pieces in a bowl.
 2. Heat the cream in a saucepan and bring to the boil for a few seconds.
 3. Pour the cream over the chocolate in 3 batches, mixing gently from the inside out. Your ganache should be smooth and shiny.
- 3** Assembly:
 1. Pour the ganache into the tart base without overflowing, then set aside in a cool place.
 2. Once the ganache is set, decorate with candied fruit!
 3. Turn out and set aside at room temperature.