Rosenthal
JRE
JEUNES RESTAURATEURS
ORIGINAL
BEANS

CRU VIRUNGA CHOCOLATE TARTE

Ingredients for the base:
60 g soft butter, 45 g powdered sugar, 20 g ground almonds, 1 egg, 120 g flour, Dash of sea salt

Ingredients for the filling
300 g whipping cream, 1-2 tblsp powdered sugar, a dash of sea salt, 50 g soft butter, 200 g Original Beans »Cru Virunga« 70% Chocolate

Place the butter in a bowl and stir until it is airy. Add egg, sugar and almonds. Little by little, add the flour and knead to a dough.

Stretch the dough and fold it into a greased tarte mould (24cm). Leave in the refrigerator for 30 min. Bake the tarte base in a pre-heated oven at 160°C for 30 min.

While the base is cooling down, place cream, sugar and salt in a pan, and bring to the boil. Remove from the stove when boiling and fold in butter and chocolate. Stir until all ingredients are mixed well.

Pour the ganache in the mould and leave to set overnight. Before serving, decorate with sea salt flakes.