

The chocolate tart



Serves :

6-8



Prep :

45 min.



Rest :

Freezing : -
Refrigeration : 8h



Cook :

Temperature : 302°F
Time : 15-20 min.

Special equipment

- Micro-perforated tart ring Ø20-22 cm
- 3 mm dough thickness guides
- Food processor

List of recipes

- ✓ Sweet pastry (tart crust)
- ✓ No-bake ganache in the style of N. Paciello
- ✓ Baked ganache in the style of P. Conticini



Steps

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🌀 **Making the sweet pastry**

Refrigerate for at least 2 hours

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🌀 **Line the pastry**

Refrigerate for at least 6 hours

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🌀 **Baking the pastry**

Bake for 20-25 minutes at 180°C/356°F (fan-assisted)

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🌀 **No-bake ganache (N. Paciello)**

Chill at room temperature for approximately 3 hours

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🌀 **Baked ganache (P. Conticini)**

*Bake for 15-20 minutes at 150°C/302°F
Chill at room temperature*

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Sweet pastry

The quantity prepared is intended for 2 tarts with a diameter of 20 to 22 cm (you can freeze the unused portion).

Ingredients

- ☑ 150 g ~ Butter
- ☑ 95 g ~ Powdered sugar
- ☑ 1 g ~ Fleur de sel
- ☑ 1 pinch of vanilla powder
- ☑ 30 g ~ Almond powder
- ☑ 60 g ~ Whole egg (x1 large egg)
- ☑ 250 g ~ All-purpose flour

- Prepare the dough the morning before to respect the resting times.
- Take 150 g of butter out of the refrigerator at least 2 hours before starting the recipe to bring it to room temperature and cut it into small cubes.
- Cream the butter using a stand mixer fitted with the paddle attachment.
- Add 95 g of sifted powdered sugar and mix, gradually increasing the speed until obtaining a creamy and homogeneous mixture.
- Add 30 g of ground almonds (or hazelnuts), a pinch of fleur de sel, and a bit of vanilla powder. Continue mixing on medium speed.
- Add 60 g of beaten whole eggs (approximately 2) to the mixture.
- Finish mixing with a flexible spatula or scraper (it will be much more effective than the mixer paddle).
- Finally, add 250 g of sifted all-purpose flour (preferably T55 or T65).
- Mix with the stand mixer without overworking the dough. The mixture should be homogeneous.
- Then, using your hands, form a ball and divide it into two equal parts to form two balls.
- Wrap each ball tightly in cling film.
- Flatten the balls slightly to facilitate rolling later.
- Chill the pastry in the refrigerator for ideally 6 to 8 hours.



Lining a tart shell

Preferably done the night before to respect the resting times.

- Take the dough ball out of the refrigerator 30 minutes before rolling it out.
- Flour the work surface and the dough ball.
- Roll out the dough ball by applying firm pressure (but be careful not to crush it, as it may tear).
- Check from time to time that the dough is not sticking to the work surface.
- Use 2-3 mm thick rulers to achieve a perfect result.
- Cut out the tart base using the same-sized pastry ring you will be using.
- Gather the dough scraps and form a ball, then transfer the dough disc onto a piece of parchment paper (be careful not to deform the disc).
- Place the disc in the refrigerator.
- With the remaining dough, create strips that are at least 2 cm wide (as long as possible).
- Place the strips in the refrigerator.
- Butter the tart ring (preferably a perforated ring).
- Prepare a perforated baking sheet and a perforated silicon mat.
- Attach the strips to the tart ring (butter will make it easier).
- The bottom of the strip should be in contact with the baking mat, and a few millimeters should extend beyond the ring.
- Seal the strips together using water and your finger.
- Once the strips are in place, slightly push out the part that extends beyond the ring to facilitate the addition of the dough disc later on.
- At this stage, place the ring with the strips in the refrigerator for a few minutes to firm up the dough strips.
- Moisten the bottom of the strip and the edge of the dough disc.
- Insert the dough disc into the ring so that the two moistened parts come into contact. Center the disc and make sure to push it down as far as possible, forming as straight an angle as possible.
- Press the disc against the strip and, using a wet finger, try to eliminate any excess thickness.
With a little practice, no difference will be visible.
- Place the tart shell in the refrigerator, ideally overnight.
The dough should become firm and develop a crust!



Ingredients

- ☑ 1 ~ Egg yolk
- ☑ 4 g ~ Liquid cream (30% fat)

Baking the tart crust

- Preheat the oven to 170-180°C / 338-356°F.
- Take the tart shell out of the refrigerator and neatly trim off any excess dough.
- Place in the oven at 180°C/356°F in convection mode for about 15 minutes. The ideal time is when the tart has a light golden color and the edges of the tart have started to detach from the ring.
- This allows for easy removal of the ring.
- Wait a few minutes for the tart shell to cool and set.
- Using a sieve or a microplane, smooth out the edges.
- Then, using a mixture of 1 egg yolk and 4 g of heavy cream, brush the bottom and sides of the tart. This will help make the tart shell more watertight and give it a beautiful color.
- Place back in the oven at 170-180°C / 338-356°F for 8 to 12 minutes. The ideal time will be determined visually. You will decide the desired color, but be careful as it can change within a minute, so keep an eye on the baking process.



Ingredients

- ☑ 25 g ~ Honey
- ☑ 25 g ~ Glucose
- ☑ 170 g ~ Whipping cream (30% fat)
- ☑ 15 g ~ Butter
- ☑ 150 g ~ Dark chocolate

The ganache Nicolas Paciello

This version does not require cooking.

- Do not use a whisk but a spatula to avoid incorporating too much air into the ganache.
- Melt 150g of dark chocolate in the microwave (Max 600W - 1 minute then in increments of 30 seconds).
- Heat in a saucepan, 170g of whipping cream (+30% fat), 25g of acacia honey and 25g of glucose syrup until it reaches 80°C/176°F.
- Pour the cream in 3-4 times onto the melted chocolate, emulsifying each time with a spatula to avoid incorporating too much air into the ganache. The mixture should be smooth and shiny.
- Add 15g of softened butter cut into cubes and mix until the butter is completely dissolved. The ganache should be smooth and shiny.
- To minimize bubbles, strain the cream through a sieve.
- Pour the cream onto the tart base.
- Let it crystallize at room temperature for about 3 hours before serving.



The ganache Philippe Conticini

This version requires the ganache to be cooked.

Ingredients

- ☑ 50 g ~ Whole egg (x1)
- ☑ 150 g ~ Whipping cream (30% fat)
- ☑ 150 g ~ Semi-skimmed milk
- ☑ 30 g ~ Milk chocolate
- ☑ 170 g ~ Dark chocolate

- In a mixing bowl, add :
 - 170g of dark chocolate
 - and 30g of milk chocolate.
- In a saucepan, bring to a boil,
 - 150g of semi-skimmed milk
 - and 150g of whipping cream (+30% fat).
- Pour about half of the hot milk/cream mixture over the chocolate (just enough to cover the chocolate).
- Let the chocolate melt for 3-4 minutes.
- Then, using a spatula, gently mix starting from the center and gradually widening the circle.
- When the mixture is smooth, add the second half of the milk/cream mixture and continue mixing until you get a nice, smooth, and shiny ganache.
- Add one beaten egg and mix well.
- Preheat the oven to 150°C/302°F.
- Pour the ganache into the tart crust.
- Bake at 150°C/302°F for 15-20 minutes. The tart should be slightly wobbly when it comes out of the oven (see video at 14:46).
- Let cool at room temperature. The tart is even better when served warm !



❖ Nicolas Paciello's Buckwheat Tart :

The original tart by N. Paciello is made with a buckwheat pastry, the ingredients of which are as follows :

Buckwheat sweet pastry (to be made the day before) :

- 25 gr unsalted butter
- 25 gr almond powder
- 80 gr powdered sugar
- 2 gr fine salt
- 55 gr whole egg ±1
- 210 gr buckwheat flour

It is also highly recommended to line the tart base with a crunchy layer made from dark chocolate and roasted buckwheat seeds.

Dark chocolate and buckwheat crunch :

- 40 gr dark chocolate
- 10 gr crispy crepes
- 25 gr roasted buckwheat seeds
- 1 pinch of fleur de sel (sea salt)

Roast the buckwheat seeds for 10 minutes at 150°C/302°F.

Melt the dark chocolate.

Mix all the ingredients together.

Spread the crunch thinly onto the baked tart base.

After pouring the ganache into the tart base, let it crystallize at room temperature for about 3 hours before serving. Avoid refrigerating the tart as the ganache will become too crystallized. It should remain smooth.

Just before serving, place the tart in the oven for 30 seconds at 165°C/329°F (flash), then decorate with roasted buckwheat seeds and fleur de sel.

❖ Philippe Conticini's Tart :

This tart is best served warm, so it is not recommended to refrigerate it before serving.

You can sprinkle it with fleur de sel, buckwheat seeds, cacao nibs or praline !