

TWO CHOCOLATE TART

Quick and easy, with a spectacular final effect. This recipe for Two Chocolates Tart gives excellent results, and saves both time and ingredients. You only need flour, powdered sugar, butter, eggs, a little salt, cream, and white and dark chocolate. Instead of classic shortcuts pastry, this recipe calls for pâte sablée, in which the butter is rubbed into the flour until it is like sand. This gives the cake a softer, crumblier consistency. The result is a light, luscious pastry that melts in your mouth. It is a really delicious dessert, which is attractive to look at, thanks to a few simple steps.



INGREDIENTS:

Pâte Sablée:

125 g / 4½ oz butter
 60 g / 2 oz powdered sugar
 1 egg
 4 g / 1/7 oz vanilla pod
 1 g / 1/30 oz salt
 185 g / 6½ oz Italian 00 flour

Dark chocolate ganache:

150 g / 5¼ oz Zaini dark chocolate
 150 g / 5¼ oz cream

White chocolate ganache:

150 g / 5¼ oz white chocolate
 150 g / 5¼ oz cream



Difficulty
MEDIUM



Preparation
75 min



Portions
8

1

To prepare Two Chocolates Tart, start from a pâte sablée base. Mix chopped cold butter, sugar, vanilla, flour and salt together in a planetary mixer. Add egg, and mix again for a few seconds. Roll pâte sablée out to a disc.

Place between two sheets of baking paper, and put in the fridge for two hours. Line a 16 to 18 cm / 6¼ to 7 inch diameter cake pan with pâte sablée taken from the fridge, and prick with the prongs of a fork. Put in the oven (170 °C / 338 °F) for twenty minutes.

TIP

To get a crumbly base, do not take pastry out of the fridge too early. Also, do not leave ganaches to stand for too long before filling the tart, so they remain soft.



- 2** Meanwhile prepare two ganaches. To make dark chocolate ganache, bring cream to a boil and add to dark chocolate, previously melted in a double boiler or microwave. To make white chocolate ganache: bring cream to a boil, and add to white chocolate melted as above. Set two mixtures aside, and leave to cool.



- 3** Pour two ganaches into the baked *pâte sablée*: start by forming a ring of white chocolate ganache. Then do the same with dark chocolate ganache, and alternate them until finished. At this point, make spirals in the ganaches on the tart using a spoon. Leave to stand in the fridge for thirty to forty minutes.

