

CHOCOLATE AND RASPBERRY TARTS

Chocolate and raspberry tarts combine two ingredients that go very well with each other: dark chocolate (70% cocoa) and raspberries. A very crumbly pâte sablée holds a delicious ganache. This small tart is perfect for rounding off a dinner with a partner, or a family lunch. What can be better than a tart filled with soft cream? This truly delicious dessert is a declaration of love for chocolate. As a finishing touch, you can decorate the jelly and ganache filled tart with three fresh raspberries: the red fruit gives a touch of sourness and colour.



INGREDIENTS:

Pâte Sablée:

250 g / 8¾ oz butter
 120 g / 4¼ oz powdered sugar
 50 g / 1¾ oz egg
 8 g / ¼ oz vanilla
 2 g / 1/14 oz salt
 370 g / 13 oz Italian 00 flour

Raspberry jelly:

100 g / 3½ oz raspberry purée
 25 g / 1 oz sugar
 4 g / 1/7 oz fish gelatin
 20 g / ¾ oz water

Dark chocolate ganache:

75 g / 2¾ oz fresh cream
 50 g / 1¾ oz dark chocolate, 70% cocoa



Difficulty
HARD



Preparation
180 min



Portions
4

1

To make a chocolate and raspberry tart, start with the pastry: mix butter, sugar, vanilla and salt. Add egg, and - lastly - flour. Knead quickly, and roll pastry out to a minimum thickness of 3 mm / 1/10 inch. Leave to stand for at least an hour in the fridge. Take a pan lined with baking paper and place four pastry cutters on top. Line with pastry. Place in the freezer for five minutes until solid. Bake for twenty minutes at 170 °C / 338 °F.

TIP

You can replace the dark chocolate in this recipe with another kind of chocolate if you wish: for example, white chocolate, which can be added to fresh cream to make a ganache for the tart filling. Moreover, instead of raspberry purée, you can use raspberry preserve.



- 2** In the meantime, make raspberry jelly by blending raspberry purée for a few seconds. Put gelatin in water to rehydrate. Heat purée and stir in sugar until dissolved. Then add fish gelatin. Take tarts out of the oven, leave to cool, and place on a table top. Spread a layer of raspberry jelly in each with a teaspoon.



- 3** Prepare ganache: bring cream to a boil, and pour into dark chocolate melted in a double boiler. Stir to a smooth, even mixture. Fill tarts using a pastry bag. Place in the fridge for two hours or in the freezer for thirty minutes before serving.

