

luxe . chocolate . recipes

by *Jodie V.*

'DIRTY' DARK CHOCOLATE TART

INGREDIENTS

Cocoa Streusel

125g plain flour sifted
20g good quality cocoa powder
125g raw sugar
50g almond meal
50g hazelnut meal
125g unsalted butter (melted)
good pinch of sea salt

Caramelised Hazelnuts

150g hazelnuts
175g caster sugar
¼ cup water (60ml)

To assemble tart:

125g melted dark couverture chocolate (to mix with streusel and hazelnuts)
100g melted dark chocolate to brush onto the cooled tart base

Ganache Filling

500g dark couverture chocolate of choice (I've used 55% cacao solids)
500g thickened cream

STREUSEL METHOD

Place all ingredients except butter into mixer bowl and mix with paddle on low speed until combined (or mix with electric handmixer or fork).

Add melted butter and mix until combined .

Crumble the streusel mix onto parchment paper on baking tray, and bake at 170° C for around 20 minutes, until crumbs resemble a biscuity texture. Cool.

Keep ¼ cup of streusel aside to sprinkle on finished tart

CARAMELISED HAZELNUTS METHOD

Spray a baking tray with neutral flavoured vegetable oil like canola. Place hazelnuts on tray.

Heat sugar and water in heavy based saucepan, over medium high heat, dissolving any sugar crystals that appear on the inside of the pan above the water line with a pastry brush dipped in warm water.

When the liquid sugar has become a deep amber toffee colour, pour onto the hazelnuts.

When hard and cool, break up and reduce to crumbs/powder in food processor and then combine the hazelnut crumbs with the cooled streusel mix

TO ASSEMBLE TART:

Base

Add 125g of melted dark couverture chocolate to the bowl of streusel and caramelised hazelnuts (that have been mixed together), and mix with a spoon, then by squeezing with your hands, until combined

Place mix between two pieces of baking paper and roll with a rolling pin until the mix is the desired thickness (around 6mm), and large enough for the tart dish (I used a 27cm round flan tin with a removable bottom). Place 'dough' in tart dish (further instructions on blog post for this step).

Trim top edge with knife. Refrigerate or freeze until set hard.

When hard, brush the base with a thin layer of melted dark chocolate.

Ganache Filling

Heat thickened cream in saucepan until it boils.

Pour over chocolate (even sized small pieces or buttons).

Combine gently with a whisk into a smooth emulsion.

Stir gently every few minutes to avoid a skin forming, and when ganache is cool but still liquid enough to stir, pour into tart case, give a little wobble/shake to level out, and return to fridge.

When cold and set hard, cut with a hot knife and serve with a few 'dirty' (streusel) crumbs on top.