

## Chocolate Ganache Mini Tarts – Shortcrust Pastry

| Amount | Ingredient                 |
|--------|----------------------------|
| 75g    | Butter, softened, unsalted |
| 30g    | Sugar                      |
| 1      | Egg yolk                   |
| 130g   | All-purpose flour          |
| Pinch  | Salt                       |

### **Method:**

1. Cream butter and sugar with rubber spatula
2. Blend in egg yolk
3. Add flour and salt. Mix to form dough.
4. Using floured hands, pinch off a ball of dough and press evenly into mini tart pans. Clean off excess dough with a knife.
5. Place mini tart shells onto a sheet tray in the freezer for 15 min.
6. Dock bottom of shells and bake for 20 min at 340°F.

## Chocolate Ganache Tarts – Chocolate Ganache

| Amount    | Ingredient   |
|-----------|--|
| 170g      | Dark Chocolate                                     |
| 100g      | Heavy Cream  |
| As Needed | Jam (Cherry, Raspberry, Orange Marmalade) OPTIONAL |

Optional Garnishes: fresh raspberries, cherry, orange zest

### **Method:**

1. Boil the cream
2. Pour hot cream over chocolate. Allow to sit for 2 minutes then mix until smooth. Use microwave if necessary to help melt chocolate.
3. To Assemble – If using jam, spread a thin layer of jam on the bottom of tart shell. Pour ganache into shell. Allow to sit in the refrigerator/freezer for 30 minutes.
4. Garnish accordingly.

## Chocolate Soufflé

Oven Temperature: 375°F

Yield: 4

| Amount | Ingredient        |
|--------|-------------------|
| 113g   | Dark Chocolate    |
| 30g    | Butter, unsalted  |
| 15g    | All-purpose flour |
| 113g   | Milk              |
| Pinch  | Salt              |
| 2 each | Egg Yolks         |
| 4 each | Egg Whites        |
| ¼ tsp  | Cream of Tartar   |
| 30g    | Sugar             |

Melted Butter and Sugar for ramekins

Powdered Sugar/Cocoa for garnish

### Method:

1. Butter and sugar ramekins
2. Place chocolate into heat proof bowl over a pan of Hot water(Not Simmering)
3. Make roux. Add milk. Stir to thicken.
4. Add milk mixture to chocolate.
5. Add egg yolks.
6. Leave chocolate mixture over HOT water to keep loose.
7. Whip egg whites, cream of tartar and sugar to soft peaks.
8. Fold meringue into chocolate in two additions.
9. Portion into ramekins. LEVEL tops. Run thumb along inside edge of ramekin to separate batter from dish.
10. Bake for 12 – 15 minutes.
11. Dust with powdered sugar or cocoa.
12. Serve immediately with crème anglaise.

## Crème Anglaise

| Amount    | Ingredient                              |
|-----------|---|
| 340g      | Heavy Crème                             |
| 85g       | Sugar                                   |
| 85g       | Egg Yolks                               |
| As Needed | Flavoring (Orange Zest or Vanilla Bean) |

### Method:

1. Bring milk to scald with flavoring
2. Whisk sugar and egg yolks. Temper
3. Return to pot over medium heat and cook to coat back of spoon.
4. Strain into bowl over ice bath to cool.