



MILK CHOCOLATE TART  
& **MORELLO CHERRY**  
CONFIT  
EGGLESS



Original recipe from  
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## RECIPE FOR 3 TARTS 16 CM DIAM

## CHOCOLATE SABLE DOUGH

SOFT BUTTER	150
ICING SUGAR	75
CREAM 35% FAT	25
CAKE FLOUR	210
COCOA POWDER	15
SALT	1

Mix all ingredients together.  
Keep in refrigerator for one hour minimum before to use.  
Roll out sable dough 5 mm thick and line in on a tart tin.  
Bake at 160°C for 15-20 minutes

## MILK CHOCOLATE GANACHE

CREAM 35% FAT	300
INVERTED SUGAR	25
GLUCOSE	25
MILK CHOCOLATE 40%:	450

Boil the cream, inverted sugar and glucose together.  
Pour one part of the warm cream in the crushed chocolate.  
Start emulsion and pour the rest of cream step by step.  
Finish with emulsion hand blender.

## MORELLO CHERRY CONFIT

RAVIFRUIT MORELLO CHERRY PUREE	200
RAVIFRUIT MORELLO CHERRY IQF	175
GLUCOSE POWDER	60
SUGAR	60
NH PECTINE	6

Warm Ravifruit morello cherry puree and IQF to 40°C.  
Add the glucose powder and mix.  
At 50°C add sugar and NH pectin mixed together.  
Cook to 85°C for 1 minute.  
Colder down to 4°C.  
Mix the confit before to use.

## ASSEMBLY

Spray the tart shell with cocoa butter (you'll keep crunchy part longer).  
Put one layer of Morello cherry confit (cold) pour the milk chocolate ganache on top.  
Colder down the tart to 4-5°C before to decorate. Decorate.