

LAURENT DUCHÊNE - MOF

COFFEE TART WITH NUTS

For 20 tarts 8 cm in diameter

Ingredients

SWEET SHORTCRUST PASTRY BASE
300 g butter
187 g icing sugar
62 g ground almonds
100 g eggs
5 g salt
500 g flour

SWEET SHORTCRUST PASTRY EGG WASH
110 g egg yolks
30 g cream
10 g Pure Arabica Colombian coffee extract

HAZELNUT JOCONDE BISCUIT
125 g ground hazelnuts
125 g icing sugar
35 g flour
7.5 g invert sugar
170 g whole eggs
20 g melted butter
115 g egg whites
25 g caster sugar

COFFEE SYRUP
150 g 30 baume syrup
35 g water
15 g Pure Arabica Colombian coffee extract

HAZELNUT PRALINE
318 g toasted hazelnuts
27 g glucose
63 g water
227 g sugar
0.9 g Guérande salt

COFFEE & MILK CHOCOLATE GANACHE
25 g semi-skimmed milk
30 g Pure Arabica Colombian coffee extract
160 g cream
385 g 38% milk chocolate

COFFEE MASCARPONE CHANTILLY CREAM
115 g cream (1)
11 g glucose DE60
115 g white chocolate
175 g cream (2)
80 g mascarpone
10 g Pure Arabica Colombian coffee extract

MILK CHOCOLATE SPRAY MIXTURE
285 g milk chocolate
142 g cocoa butter
70 g dark chocolate

DECORATIVE GLAZE
100 g clear glaze
5 g Pure Arabica Colombian coffee extract
2 g glittering gold powder

Preparation

SWEET SHORTCRUST PASTRY BASE
Breadcrumb the butter with the sugar, salt, icing sugar and flour. Add the eggs and complete the mixture without kneading too much, then leave in the fridge overnight. Roll out to 2.1, cut out the tartlet bases and place into the tartlet rings. Bake blind for 30 minutes at 160°C to 80% doneness.

SWEET SHORTCRUST PASTRY EGG WASH
Mix the ingredients together. Brush the tartlet bases. Finish cooking the tartlet bases for 12 minutes at 150°C.

HAZELNUT JOCONDE BISCUIT - for 1 60x 40 cm tray
Whip the ground hazelnuts, icing sugar, flour and invert sugar with half of the eggs for 10 minutes. Add in the second half of the eggs, then whip for another 10 minutes. At the same time, whip the egg whites with the sugar. Gently fold the whites into the first mixture, then fold in the butter melted at 50°C. Weigh out 600 g per tray and spread out. Bake for 6 minutes at 200°C (vents closed). Move to a cooling rack. Cut out circles which are 6.5 cm in diameter.

COFFEE SYRUP
Mix the ingredients together. Dip and soak the biscuit discs.

HAZELNUT PRALINE
Thoroughly toast the hazelnuts in the oven (150-160°C). Cook the sugar at 180°C and add the hot hazelnuts (40-45°C). Cool the mixture. Crush it without going past 35-36°C and allow to cool. Crush twice.

COFFEE AND MILK CHOCOLATE GANACHE
Bring the milk, the cream and the coffee extract to the boil. Decrystallise the chocolate at 40°C. Pour the liquid over the chocolate in 3 goes. Pour at 35°C.

COFFEE MASCARPONE CHANTILLY CREAM
Bring the cream (1), glucose and coffee extract to the boil. Pour the liquid over the chocolate in 3 goes. At 35°C, add in the mascarpone and the cream (2), then blend in a food processor. Refrigerate overnight before use.

MILK CHOCOLATE SPRAY MIXTURE
Melt everything together and use at 60°C on the very cold decoration.

DECORATIVE GLAZE
Mix together all the ingredients.

TO ASSEMBLE
Pipe 15 g of hazelnut praline into the base of the tartlet. Place the soaked biscuit on top. Pour in the coffee and milk chocolate ganache on top (25-30g/tartlet). Leave to crystallise. Whip the coffee Chantilly cream and pipe in 25 g evenly. Place a very thin disc of milk chocolate, sprayed in advance, on top.
Decorate with hazelnut halves.
Decorate with the decorative coffee glaze.

Associated products



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