



# INTENSE COFFEE AND WALNUT TART

## Ingredients

### COFFEE SHORTCRUST PASTRY

226 g butter  
453 g flour  
136 g icing sugar  
4 g salt  
91 g ground almonds  
91 g eggs  
**35 g Prova Gourmet coffee extract with Cold Brew**

### COFFEE CREAM

4 g gelatine powder  
24 g water  
250 g milk  
250 g cream  
**30 g Prova Gourmet coffee extract with Cold Brew**  
120 g egg yolks  
50 g sugar  
200 g milk couverture chocolate  
160 g butter

### WALNUT SPONGE

160 g eggs  
200 g sugar  
2 g salt  
152 g flour  
7 g baking powder  
24 g ground walnuts  
180 g walnut paste  
88 g whipping cream  
64 g beurre noisette

### COFFEE DIPLOMAT CREAM

390 g whipped cream  
8 g gelatine powder  
48 g water  
390 g milk  
**1 Prova Gourmet Madagascan vanilla bean**  
130 g egg yolks  
143 g sugar  
31 g custard powder  
**25 g Prova Gourmet coffee extract with Cold Brew**

### COFFEE SOAKING SYRUP

100 g water  
**15 g Prova Gourmet coffee extract with Cold Brew**

### COFFEE-FLAVOURED DULCE DE LECHE

1500 g milk  
120 g sugar  
**50 g Prova Gourmet coffee extract with Cold Brew**

### COFFEE-FLAVOURED CARAMELISED WALNUTS

300 g walnuts  
150 g sugar  
30 g water  
**12 g Prova Gourmet coffee extract with Cold Brew**

### COFFEE WAFER

75 g sugar  
2 g pectin NH  
25 g glucose  
60 g butter  
5 g water  
**5 g Prova Gourmet coffee extract with Cold Brew**

## Preparation

### COFFEE SHORTCRUST PASTRY

Rub the butter into the dry ingredients until the mixture resembles fine breadcrumbs. Next, add the eggs and coffee extract. Mix together. Remove from the bowl, cover with film and place in the refrigerator. Use a dough sheeter to roll out to a thickness of 2.5 mm. Line a mould and bake at 150 °C for 20 minutes.

### COFFEE CREAM

Mix the gelatine powder and the water and bloom in the refrigerator. In a saucepan, heat the milk, cream and coffee extract. In a mixing bowl, mix together the egg yolks and sugar. Make a sauce anglaise, add the gelatine, then pour over the chocolate couverture. Once at 40 °C, add the butter and blend in a hand-held blender. Set aside in the refrigerator.

### WALNUT SPONGE

Cream the egg yolks with the sugar in the mixer. Add the dry ingredients and mix in using a spatula. Add the walnut paste, cream, beurre noisette and mix using a spatula. Spread out onto a baking sheet and bake at 155 °C for 15 minutes.

### COFFEE DIPLOMAT CREAM

Whip the cream and set aside in the refrigerator. Mix the gelatine powder and the water and bloom in the refrigerator. Heat the milk in a saucepan with the vanilla bean that has been split and the seeds scraped out. In a mixing bowl, whisk together the egg yolks and sugar. Add the custard powder and mix. Pour into the boiling milk and make a crème pâtissière. Add the coffee extract and gelatine, then mix together. Remove from the bowl and refrigerate. Once chilled, use a spatula to knock back the crème pâtissière until it is no longer stiff, then fold in the whipped cream.

### COFFEE SOAKING SYRUP

Mix the water and coffee extract.

### COFFEE-FLAVOURED DULCE DE LECHE

Add all the ingredients into a saucepan and heat until you have a perfect consistency.

### COFFEE-FLAVOURED CARAMELISED WALNUTS

Roast the walnuts in the oven at 150 °C for 10 minutes. Add the sugar, water and coffee extract into a saucepan. Bring to the boil. Add the walnuts and crumb together. Remove onto a lined baking sheet and bake in the oven at 140 °C for 12 minutes. Set aside at room temperature.

### COFFEE WAFER

Combine the sugar and pectin. Melt the glucose, butter, water and coffee extract in a saucepan. Add the sugar-pectin mixture and bring to a boil. Use a rolling pin to flatten between two sheets of parchment paper. Pipe the coffee cream into the tart base, soak a sponge and position it in the centre of the tart. Top with cream and smooth the surface. Remove the ring from the diplomat cream and spray with a very fine chocolate coating. Arrange the sprayed diplomat cream on top of the tart. Pipe coffee-flavoured dulce de leche into the centre of the diplomat cream ring. Decorate with the coffee wafers and caramelised walnuts.

### ASSEMBLY AND DECORATION

Take a cake ring the same size as the tart base. Use a piping bag fitted with a No. 10 nozzle to pipe beads of coffee diplomat cream around the inside and up to the full height of the ring. Place in the freezer. Pipe the coffee cream into the tart base, soak a sponge and position it in the centre of the tart. Top with cream and smooth the surface. Remove the ring from the diplomat cream and spray with a very fine chocolate coating. Arrange the sprayed diplomat cream on top of the tart. Pipe coffee-flavoured dulce de leche into the centre of the diplomat cream ring. Decorate with the coffee wafers and caramelised walnuts.

## Associated products



BEANS  
MADAGASCAR  
BOURBON VANILLA



EXTRACT  
COFFEE WITH COLD BREW