

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.
Remove the top sheet of parchment paper. Bake at 180 °C until golden brown. Cut out 4 cm circles and curl.
Set aside at room temperature.

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



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