

INTENSE COLOMBIAN ARABICA COFFEE TART

For about 6 tarts

Ingredients

SHORTCRUST DOUGH
300 g extra-fine butter
60 g white almond flour
190 g icing sugar
0.5 g Madagascar Bourbon vanilla powder
120 g pasteurised eggs
2 g fleur de sel
450 g strong French bread flour
50 g cornmeal

COFFEE AND WALNUT DACQUOISE
125 g pasteurised egg whites
60 g brown sugar
12 g Pure Arabica Colombian coffee extract
60 g chopped walnut kernels
60 g ground almonds
70 g icing sugar
50 g flour

COFFEE CREAM
500 g full fat whipping cream
100 g fresh milk
50 g Pure Arabica Colombian coffee extract
155 g pasteurised egg yolks
100 g caster sugar
8 g 200 bloom or quality leaf gelatine
120 g Vietnam milk chocolate 45% cocoa
100 g butter

COFFEE-FLAVOURED CRÈME ANGLAISE
400 g full fat whipping cream
100 g fresh milk
50 g Pure Arabica Colombian coffee extract
100 g pasteurised egg yolks
100 g caster sugar
8 g 200 bloom or quality leaf gelatine

COFFEE-FLAVOURED MASCARPONE CREAM
750 g coffee-flavoured crème anglaise
500 g mascarpone

CARAMELISED NUTS WITH CINNAMON
80 g caster sugar
40 g honey
40 g water
10 g cinnamon in stick
200 g nuts
5 g cocoa butter

Preparation

PREPARATION SHORTCRUST DOUGH
In the bowl of a mixer fitted with a flat beater, beat the butter until smooth. Then, add the ingredients in order, mixing continuously. When adding the flour, mix as little as possible so that the dough just comes together. Place on a baking sheet, cover with clingfilm, ensuring the film is directly touching the dough, and store in the refrigerator.

SHORTCRUST BASE
Roll out to 2.5 mm using a dough sheeter and cut out circles that are 23 cm, 27 cm and 32 cm in diameter. Place them on a baking sheet in the refrigerator for 30 minutes before lining the rings. Grease rings that are 17 cm, 21 cm and 28 cm in diameter and 2 cm high. Line them with the pastry and cut off any excess dough. Chill for 1 h in the refrigerator before storing in the freezer. COOK Place the bases on baking trays covered with parchment paper, add a fringed circle of parchment paper, 8 cm in diameter larger than the base, to each one. Fill with baking beans and bake in an oven at 170°C for approx. 25 min. Leave to cool and remove the silicone paper circles.

COFFEE AND WALNUT DACQUOISE
Roast the shelled walnuts at 150°C for 15 min. Leave them to cool and break them into pieces on a chopping board using a knife. Mix together the icing sugar, ground almonds and roasted walnut pieces. Whisk the egg whites. Then, add the caster sugar one third at a time. Whisk again until it becomes a soft meringue. Put the coffee extract in a mixing bowl and loosen it by incorporating a little of the whisked egg white. By hand, add the powder mixture and the relaxed coffee extract to the egg white, by gently folding in the mixture with a spatula, not whisking it.

SERVING AND BAKING THE DACQUOISE SPONGE
On baking sheets covered with greaseproof paper, draw circles of the desired size. Fill the circles with sponge, starting in the centre and working your way outwards to form a spiral. Sprinkle twice with icing sugar, 15 min apart, to create a 'pearl' effect. Bake in a fan-assisted oven at 170°C for approx. 15 min depending on the size, leaving the steam vent open to prevent the dacquoise from rising then sinking immediately due to the concentration of steam in the oven. COFFEE CREAM Soak the gelatine in cold water for at least 20 min. Bring to the boil the milk and cream with the coffee extract. Mix the yolks with the sugar, bring the cream to the boil, pour it over the yolks and the sugar, whisk and place in a saucepan before cooking to 85°C, as you would for a crème anglaise. Add the strained and rinsed gelatine. Pour on the chocolate, mix together and set aside in the refrigerator.

COFFEE-FLAVOURED CRÈME ANGLAISE
Soak the gelatine in cold water for at least 20 min. Bring to the boil. Mix the yolks with the sugar; bring the cream to the boil; pour it over the yolks and the sugar; Whisk and place in a saucepan before cooking to 85°C, as you would for a crème anglaise. Add the strained and rinsed gelatine. Mix together and set aside in the refrigerator.

COFFEE-FLAVOURED MASCARPONE CREAM
Lightly whisk the mascarpone. Gradually loosen with some of the coffee flavoured crème anglaise, and leave to whisk in a mixer. Use immediately. Caramelised nuts with cinnamon. Boil the water with the sugar, honey and cinnamon at 118°C. Add the roasted walnuts (150°C for 10 min), mix and caramelise them.

DRESSING
Pour some ganache over the shortcrust dough, place the dacquoise and fill up with the ganache. Leave to set in the fridge. Once solid, use a piping bag and pipe the mascarpone cream. Add walnuts and coffee bean shaped dark chocolate.

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