



## KING CHOCOLATE

### CHOCOLATE SINGLE-PORTION

DIFFICULTY LEVEL



#### COCOA SHORTCRUST PASTRY

##### INGREDIENTS

TOP FROLLA  
CASTER SUGAR  
UNSALTED BUTTER 82% FAT  
EGGS  
CACAO IN POLVERE

g 1400  
g 120  
g 350  
g 225  
g 70

##### PREPARATION

In a planetary mixer, knead all the ingredients together with a flat paddle until the dough is fully combined.  
Refrigerate for at least 1 hour.  
Use a dough sheeter to roll the shortcrust pastry out to a thickness of 2-3 mm.  
Line the micro perforated single-portion mould and bake at 180°C for 10-12 minutes.

#### MADAGASCAR CHOCOLATE CREAM

##### INGREDIENTS

MILK 3.5% FAT  
EGG YOLK  
CASTER SUGAR  
MINUETTO FONDENTE MADAGASCAR 72%  
UNSALTED BUTTER 82% FAT  
LILLY NEUTRO

g 1000  
g 250  
g 200  
g 900  
g 150  
g 40

##### PREPARATION

In the microwave, bring milk to the boil.  
In a separate bowl mix yolks and sugar.  
Add the milk and return to the microwave and continue heating up to 84 °C. Make sure to stir frequently.  
Pour the resulting cream onto the chocolate.  
Emulsify with an immersion blender, then add LILLY NEUTRO and soft butter.

##### FINAL COMPOSITION

Spread a thin layer of PRALIN DELCRISP NOIR on the cocoa tartlet base.

Fill with the chocolate cream up to the edges of the tartlet, then refrigerate.

Level two TRUFFLE SHELL DOBLA in order to create a flat side on each one, then place them on top.

Put the tartlet in a blast chiller at temperatures below 0 °C for a few minutes.

Drizzle with dark chocolate velvet spray.

Fill the TRUFFLE SHELL DOBLA cavities with some chocolate cream and decorate with drops of MIRROR EXTRADARK.

### **RECIPE CREATED FOR YOU BY FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF