

# Australasian **baker**

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National Baking Industry Association

**BUSINESS #101**  
Point of Sale Systems

**AT THE BENCH**  
'Tarte au Chocolat'

**HIGHLIGHTS OF**  
*Europain*

**BAKING THROUGH**  
Artisan Baker



**\$7.70**  
(inc GST)





# 'Tarte au Chocolat'

## AT THE BENCH



### You will need:

#### Ganache

##### Ingredient

- 325g Milk Chocolate Couverture 42% buttons (Felchlin Rio Huimbi)
- 325g Dark Chocolate Couverture 64% buttons (Felchlin Madagascar Grand Cru)
- 350g Thickened Cream
- 20mls flavoured alcohol such as Framboise, Cointreau or Coffee.

#### Sweet Pastry Cases

##### Ingredient

- 65% Marzipane
- Cracked Roasted Coco Nibs (Felchlin)

### Method:

1. Lay tart shells on a tray, sprinkle base of shells with coco nibs to cover half of the surface area.
2. Press marzipan gently on the base of the each tart shell so the marzipan is 5mm thick with a smooth flat even finish, this will secure the nibs on the base of the shell.
3. Make ganache by placing both types of Chocolate in a bowl. Place the cream in a pot and bring to the boil over medium heat, then pour over chocolate and mix with a whisk until evenly smooth and emulsified.
4. Allow the mixture to cool to 35c degrees, then add alcohol and fold with spatula until even.
5. Fill tart shell to the top with ganache filling, allow to set.
6. Decorate as desired.



ABOVE: Filling shells with cocoa nibs



ABOVE: Setting the ganache

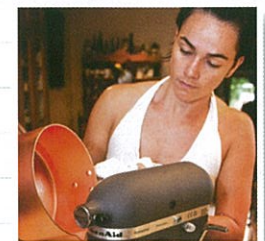


ABOVE: Decorated tarts

#### Notes about recipe

\* All Felchlin products listed could be replaced with other similar substitute.

Recipe courtesy of Jessica Pedemont. Jessica runs her own chocolate workshop and private consultation company, The Chocolate Artisan, ([www.chocolateartisan.com.au](http://www.chocolateartisan.com.au)) is Australian Ambassador to Felchlin Chocolate and teaches classes at Planet Cake. She is also a food stylist.



**Felchlin**  
SWITZERLAND

Jessica Pedemont will be running chocolate décor classes presented by Felchlin at the BIAQ Skills Centre in Brisbane in May. If you would like to attend please email [zoe@nbia.org.au](mailto:zoe@nbia.org.au) or call 07 3831 5961