



Chocolate Hazelnut Tart

Yields 1 Eggless portion

Decadent chocolate tart paired perfectly with hazelnut for a divine taste!



Portions	Level	Costing
1	Advance	Rs 640*



Chocolate Mirror Glaze

Ingredients and Equipments

INGREDIENTS	QUANTITY
PAYSAN BRETON HEAVY CREAM	70 G
WATER	95 G
CASTOR SUGAR	110 G
NATURAL COCOA POWDER	38 G
SOSA PECTIN X58	4.4 G

Equipment Used

INDUCTION

SAUCEPAN

BOWLS

SPATULA

LONG JAR

EMULSION BLENDER

FOOD THERMOMETER

CLING WRAP





Chocolate Mirror Glaze

Method

1. In a saucepan, take water and heavy cream together. Heat this mixture to 40°C.
2. Now in a small bowl mix sugar and pectin together. This will prevent pectin from forming any lumps in the glaze.
3. Gradually add the pectin-sugar mixture to the water-cream mixture, stirring continuously until the sugar dissolves completely.
4. Now boil this mixture to 99°C. It can take upto 2 - 3 minutes. Once temperature is reached, remove it from heat and transfer it into a long jar.
5. Add cocoa powder to this mixture and mix using an emulsion blender. Once the cocoa powder mixes completely, the glaze will become smooth and shiny.
6. Lastly, cover the glaze with cling wrap, touching the surface of the glaze (to avoid skin formation). Refrigerate the glaze until it reaches 28 - 30°C.

Making Cost - Rs 120*



Hazelnut Praline

Ingredients and Equipments

INGREDIENTS	QUANTITY
CASTOR SUGAR	40 G
WATER	16 G
HAZELNUTS	76 G

Equipment Used
INDUCTION SAUCEPAN
SPATULA
TEMPERATURE GUN
MIXER
SILICON MAT



Hazelnut Praline

Method

1. In a saucepan, heat sugar and water till 118°C. Once it reaches the required temperature, add hazelnuts.
2. Mix the hazelnuts and coat them well. Cook further till it reaches an amber color.
3. Spread the mixture on a silicon mat and let it cool.
4. Once cool, grind in a mixing jar, till you get a paste.

Making Cost - Rs 60*



Chocolate Sable

Ingredients and Equipments

INGREDIENTS	QUANTITY
ALL PURPOSE FLOUR	135 G
ALMOND FLOUR	27 G
CORN FLOUR	48 G
NATURAL COCOA POWDER	15 G
ICING SUGAR	87 G
SALT	1/4 + 1/8 TSP
SALTED BUTTER (COLD)	90 G
FULL FAT MILK	45 G

Equipment Used	Oven Temperatures
BOWLS	OTG
SPATULA	180C UPPER ROD + LOWER ROD + FAN
CLING WRAP	DECK OVEN
ROLLING PIN	180C UPPER ROD 180C LOWER ROD
LARGE SIEVE	UNOX
BUTTERPAPER/ PARCHMENT PAPER	150C, FAN SPEED - 1, HUMIDITY - 0
SCALE	
16 CM PERFORATED ROUND RING	
KNIFE	
FORK	
BAKING TRAY	



Chocolate Sable

Method

1. Preheat the oven at 180°C (OTG mode: upper rod + lower rod + fan).
2. In a bowl, sieve together flour, corn flour, cocoa powder, salt and keep aside.
3. In another bowl, sieve together almond flour and icing sugar. Now add in cold butter and rub it with the help of your fingertips.
4. Once we have achieved a sandy texture, add flour-cocoa mix and start rubbing in again.
5. Now add in milk and form a dough. Cling wrap the dough and refrigerate it for 15 - 20 minutes.
6. Roll the dough to 5 mm thickness, and cut out 1-inch wide strips for lining the edge of the 16 cm ring.
7. Now roll the dough again and cut out base for the ring. Remove excess dough using a knife and then dock it using a fork. Now freeze the dough for about 10 - 12 minutes.
8. Once the lined dough is set, place rice bag in the centre and bake at 180°C (OTG mode: upper rod + lower rod + fan) for 15 - 20 minutes.

Making Cost - Rs 130*



Chocolate Sponge

Ingredients and Equipments

INGREDIENTS	QUANTITY
ALL PURPOSE FLOUR	87 G
NATURAL COCOA POWDER	14 G
ICING SUGAR	60 G
BAKING SODA	1/2 TSP
SALT	1/8 TSP
WATER	113 G
OIL	1/2 TSP
FAB VANILLA ESSENCE	2 TSP

Equipment Used	Oven Temperatures
BOWLS	OTG
LARGE SIEVE	180C LOWER ROD ONLY
SPATULA	DECK OVEN
PASTRY BRUSH	140C UPPER ROD 180C LOWER ROD
14 CM ROUND RING	UNOX
CLING WRAP	150C, FAN SPEED - 1, HUMIDITY - 0
ALUMINIUM FOIL	
BAKING TRAY	



Chocolate Sponge

Method

1. Preheat the oven at 180°C (OTG Mode: upper rod + lower rod + fan).
2. In a bowl, sieve together all the dry ingredients. Keep aside.
3. In another bowl, mix together all the liquid ingredients.
4. Now fold in the dry ingredients into the liquid ones in 3 - 4 batches (to avoid lumps). Give it a nice mix using the cut and fold method and form the batter.
5. Now grease a 14 cm round ring and then cover it with cling wrap, followed by aluminium wrap. Place on a baking tray.
6. Pour the batter in the prepared ring and bake at 180°C (OTG mode: lower rod only) for 20 - 25 minutes or until a toothpick comes out clean.

Making Cost - Rs 30*



Chocolate Coffee Mousse

Ingredients and Equipments

INGREDIENTS	QUANTITY
VAN HOUTEN DARK COUVERTURE 54.5% (CHOPPED)	75 G
PAYSAN BRETON HEAVY CREAM (A)	60 G
PAYSAN BRETON HEAVY CREAM (B)	206 G
VAN HOUTEN MILK COUVERTURE 33.6% (CHOPPED)	50 G
SOSA AGAR AGAR	2 G
CASTOR SUGAR	10 G
CORNFLOUR	3 G
FULL FAT MILK	60 G
COFFEE POWDER	6 G

Equipment Used

BOWLS

SPATULA

SAUCEPAN

INDUCTION

LARGE SIEVE

CLING WRAP

12 CM ROUND RING



Chocolate Coffee Mousse

Method

1. In a small bowl, mix agar agar and sugar together. Keep aside.
2. Now in a saucepan, mix together milk, heavy cream (a), coffee powder and sugar - agar agar mixture. Stir on medium heat until all the sugar dissolves.
3. Take some part of the milk mixture and add it to the cornflour to make a slurry. This will help in prevention of lump formation, while mixing cornflour.
4. Now add cornflour slurry to the mix and stir until the mixture thickens. Once the mixture is thick, add dark couverture and milk couverture to the mixture and mix until the chocolates melt.
5. Remove from heat, and sieve this mixture in a bowl. It is done to get rid of any lumps.
6. In a new bowl, using an electric beater, beat heavy cream (b) until soft peaks are formed.
7. Add whipped cream to the chocolate mixture in parts and whisk until everything is properly incorporated.
8. Line a 12 cm round ring with cling wrap on one side and pour the mousse in it. Cover with cling wrap and freeze overnight.

Making Cost - Rs 250*



Chocolate Garnish

Ingredients and Equipments

INGREDIENTS	QUANTITY
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VAN HOUTEN DARK COUVERTURE 54.5% (TEMPERED)	100 G
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Equipment Used

BOWLS

SPATULA

BUTTERPAPER

PIPING BAG

METAL SCRAPER

BAKING TRAY

CLING WRAP

Working Temperatures for Chocolate

DARK

31-32C

MILK

30-31C

WHITE

29-30C





Chocolate Garnish

Method

1. For chocolate sticks, on a butterpaper, pipe the tempered chocolate in straight lines. Once it is set, divide these into 3 cm pieces using a metal scraper. Keep aside.
2. For chocolate mountain discs, prepare a baking tray with cling wrap on the back side of it. Now pipe some tempered chocolate blobs on the working surface. Then place the tray on the blobs and lift it up to create the effect. Keep holding the tray like this, until the chocolate sets. Once it sets carefully remove the discs and keep aside for further use.

Making Cost - Rs 50*



Chocolate Hazelnut Tart Assembly

Ingredients and Equipments

INGREDIENTS	QUANTITY
COFFEE POWDER	1 TSP
WATER (HOT)	100 G

Equipment Used
PASTRY BRUSH
HEAT GUN
WIRE RACK
CLING WRAP
PALETTE KNIFE



Chocolate Hazelnut Tart

Assembly

Method

1. Firstly divide the sponge in a 1 cm thick layer. Keep aside.
 2. Now fill half the tart shell with hazelnut praline. Then place the sponge layer over it.
 3. In a small bowl, mix hot water and coffee powder to make soaking syrup. Now soak the sponge with coffee syrup and keep aside.
 4. Demould the chocolate coffee mousse with the help of heat gun and place it on a wire rack.
 5. Microwave the glaze and bring it to 30 - 35°C. Now pour the glaze over the mousse.
 6. Transfer the glazed mousse over the tart shell using palette knives.
 7. Once the mousse is transferred, garnish it with chocolate discs and sticks.
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