



Peanut Mousse Tart

Yields 1 Eggless portion

Sweet nutty tart with a contemporary twist!



Portions	Level	Costing
1	Advance	Rs 230*



Vanilla Sable

Ingredients and Equipments

INGREDIENTS	QUANTITY
ALL PURPOSE FLOUR	45 G
ALMOND FLOUR	7 G
CORN FLOUR	13 G
SALTED BUTTER (COLD)	24 G
ICING SUGAR	23 G
SALT	1/8 TSP
FULL FAT MILK	8 G

Equipment Used	Oven Temperatures
BOWLS	OTG
SPATULA	170C UPPER ROD + LOWER ROD + FAN
CLING WRAP	DECK OVEN
ROLLING PIN	170C UPPER ROD 170C LOWER ROD
LARGE SIEVE	UNOX
BUTTERPAPER/ PARCHMENT PAPER	150C, FAN SPEED - 1, HUMIDITY - 0
SCALE	
4 INCH ROUND RING	
METAL SCRAPER	
BAKING TRAY	
PERFORATED MAT/ SILICON MAT	



Vanilla Sable

Method

1. Preheat the oven at 170°C (OTG mode: upper rod + lower rod + fan).
2. In a bowl, sieve together flour, corn flour, 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 fingertips.
4. Once we have achieved a sandy texture, add flour mixture to it 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 a disc using a 4 inch round ring. Then divide the disc equally in half. Now freeze the dough for about 8 - 10 minutes.
7. Lastly, place the cut outs on a baking tray lined with perforated mat. Cover with another perforated mat and bake at 170°C (OTG mode: upper rod + lower rod + fan) for 15 - 20 minutes or until light golden in color.

Making Cost - Rs 35*

Chef's note: In case of unavailability of perforate mat, a silicon mat can also be used.



Caramel Custard

Ingredients and Equipments

INGREDIENTS	QUANTITY
CASTOR SUGAR (FOR CAMEL)	40 G
PAYSAN BRETON HEAVY CREAM (FOR CAMEL)	85 G
CASTOR SUGAR	25 G
FULL FAT MILK	112 G
PAYSAN BRETON HEAVY CREAM (FOR CUSTARD)	55 G
CORN FLOUR	12 G
SALTED BUTTER (SOFT)	15 G
PEANUTS	10 G

Equipment Used

INDUCTION

SAUCEPAN

SPATULA

BOWL

4 INCH ROUND RING

CLING WRAP

LARGE SIEVE



Caramel Custard

Method

1. For caramel, in a saucepan, add in sugar (for caramel) cook it on medium heat until it reaches an amber color. Do not stir much, to avoid crystallization. Once the amber color is reached, add in warm heavy cream (for caramel) and give it a mix.
2. Now for custard, in a bowl, mix milk and heavy cream (for custard). Then add in corn flour, followed by sugar.
3. Now pour this mixture in the saucepan with caramel and cook it until it thickens.
4. Once the custard thickens, switch off the heat and sieve it in a bowl. Add soft butter and peanuts to it, and give it a mix.
5. Lastly, cling wrap a 4 inch round ring from one side. Pour the custard in lined ring, cover it with cling wrap and freeze overnight.

Making Cost - Rs 70*



Chocolate Garnish

Ingredients and Equipments

INGREDIENTS	QUANTITY
VAN HOUTEN DARK COUVERTURE 54.5% (TEMPERED)	100 G
VAN HOUTEN MILK COUVERTURE 33.6% (TEMPERED)	100 G

Equipment Used	Working Temperatures for Chocolate
BOWLS	DARK
SPATULA	31-32C
ACETATE SHEETS	MILK
OFFSET PALETTE KNIFE	30-31C
4 CM ROUND CUTTER	WHITE
6 CM ROUND CUTTER	29-30C





Chocolate Garnish

Method

1. On an acetate sheet, spread tempered dark couverture using an offset palette knife. Once it semi sets (mattifies) cut discs using 4 cm round cutter. Cover with another acetate sheet and refrigerate for 15 - 20 minutes or until the chocolate sets.
2. Similarly cut out discs of tempered milk couverture using 6 cm round cutter. Once set, keep the garnishes aside for further use.

Making Cost - Rs 50*



Caramelized Peanuts

Ingredients and Equipments

INGREDIENTS	QUANTITY
CASTOR SUGAR	50 G
PEANUTS	10 G

- Equipment Used**
- INDUCTION SAUCEPAN
 - SPATULA
 - BOWL
 - SILICON MAT
 - HEAT GUN
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Caramelized Peanuts

Method

1. In a saucepan caramelize sugar and then transfer it on a silicon mat. Now dip peanuts in caramel from one end and place on the mat.
2. Let the peanuts cool down, and keep aside until further use.

Making Cost - Rs 20*

Chef's note: If caramel solidifies while working, use heat gun/ hair dryer for melting it.



Chocolate Mousse

Ingredients and Equipments

INGREDIENTS	QUANTITY
VAN HOUTEN DARK COUVERTURE 54.5% (MELTED)	20 G
AMUL FRESH CREAM (WARM)	10 G
NON - DAIRY WHIPPING CREAM	100 G

Equipment Used

BOWLS

SPATULA

ELECTRIC BEATER



Chocolate Mousse

Method

1. In a bowl mix melted dark couverture and warm cream to form a ganache.
2. In another bowl, beat whipping cream until soft peaks. Now add some part of whipped cream in the ganache and fold. Now add this back into the whipped cream and mix to form chocolate mousse.

Making Cost - Rs 35*



Peanut Mousse Tart

Assembly

Ingredients and Equipments

INGREDIENTS	QUANTITY
FRESH MINT LEAF	2 - 3 NO.
GLO GOLD LEAVES	ACCORDINGLY
MORDE DARK COMPOUND (MELTED)	ACCORDINGLY

Equipment Used
HEAT GUN/ HAIR DRYER
KNIFE
PIPING BAG
PETAL NOZZLE
TWEEZER



Peanut Mousse Tart

Assembly

Method

1. Demould the caramel custard with the help of heat gun. Now using a knife, divide it into two equal parts.
2. Sandwich the caramel custard between the sables. Then apply melted chocolate at the base of the tart and spread it evenly. Once the chocolate sets, keep the tart aside.
3. For the chocolate garnish, with the help of a warm knife cut dark chocolate and milk chocolate discs into two equal parts. Now using melted chocolate, stick dark chocolate disc over the milk chocolate disc.
4. Now pipe chocolate mousse on the tart, with the help of petal nozzle.
5. Using melted chocolate, stick the chocolate garnish on both the sides of the tart.
6. Lastly garnish with caramelized peanuts, mint leaves and gold leaf.

Making Cost - Rs 20*