



PROFESSIONAL



TIRAMISU TART

AVONMORE
PROFESSIONAL
PRODUCT USED



Avonmore Professional
35.1% Whipping Cream

(MAKES ONE 20CM TART) SERVES 10

INGREDIENTS LIST

Chocolate Pate Sucre

- 25g Cocoa Powder
- 250g Flour
- 125g Unsalted Butter, cubed
- 125g Icing Sugar
- 2.5g Salt
- 2 Eggs

Mascarpone Mousse

- 250ml Mascarpone
- 250ml Cream
- 85g Caster Sugar
- 2 Leaves Gelatine

Chocolate Cremeux

- 250ml Cream
- 50ml Milk
- 3 Egg Yolks
- 35g Caster Sugar
- 125g Dark Chocolate, roughly chopped
- 1 Leaf of Gelatine

Coffee Jelly Cubes

- 290ml Espresso
- 35ml Coffee Liqueur
- 2g Agar
- 2 Leaves Gelatine

Chocolate Biscuit Clusters

- 55g Unsalted Butter
- 55g Caster Sugar
- 100g Plain Flour
- 10g Cocoa
- 1g Salt

Vanilla Orange Cream

- 200ml cream
- 10g caster sugar
- 1/2 vanilla pod, seeds scraped
- Zest 1/2 Orange

Dark Chocolate Décor Discs

- 100g Dark Chocolate 70%

Coffee Soaked Sponge

- 3 Leaves Gelatine
- 100ml Strong Coffee
- 15g Caster Sugar
- 10 Sponge Fingers

THE RECIPE, STEP BY STEP

ELEMENTS:

- 01 Chocolate Pate Sucre
- 02 Mascarpone Mousse
- 03 Chocolate Cremeux
- 04 Coffee Jelly Cubes
- 05 Chocolate Biscuit Clusters
- 06 Vanilla Orange Cream
- 07 Dark Chocolate Décor Discs
- 08 Coffee Soaked Sponge

01

Chocolate Pate Sucre

1. Put the cocoa powder, flour and butter together in the bowl of a stand mixer and mix with the beater attachment until it resembles fine breadcrumbs.
2. Add the icing sugar and salt and mix well to combine. Add the eggs one by one, and mix until the dough just comes together. Wrap the dough in clingfilm and chill in the fridge for at least 1 hour.
3. Preheat the oven to 180°C. Roll out the pastry into a large circle, and line a 20cm round cake or tart tin, leaving a little pastry hanging over the edges. Bake the tart blind by lining with a large square of parchment paper filled with baking beans or rice and bake for 15 minutes. Remove the paper and baking beans or rice and continue cooking for 2-3 minutes until the base of the pastry is completely cooked.
4. Remove from the oven and trim the edges of the pastry case. Set aside.

02

Mascarpone Mousse

1. Put 100ml of the cream into a small saucepan with the sugar. Put on a medium heat and bring to the boil to dissolve the sugar. Meanwhile, place the gelatine leaves in a small bowl of cold water to soften.
2. Put the remaining cream in the bowl of a stand mixer. Whisk the cream using the whisk attachment until soft peaks form. Set aside.
3. Once the cream in the saucepan is boiling, remove from the heat, squeeze out the gelatine leaves and add to the hot cream, mixing well to dissolve. Pour this mix over the mascarpone, mixing well until smooth.
4. Fold the whipped cream into the mascarpone mix place in the fridge for at least 1 hour to set. Once set, whisk until smooth. Place the mousse in a piping bag fitted with a large round nozzle. Place in the fridge until ready to assemble.

03

Chocolate Cremeux

1. Melt the chocolate in a bowl over a saucepan of boiling water. Meanwhile, soak the gelatine leaf in a bowl of cold water.
2. Make a crème anglaise by heating the cream and milk in a small saucepan to boiling point. Whisk the egg yolks and sugar in a small bowl, and when the cream has reached a boil, slowly pour over the egg yolk and sugar mix, whisking all the time. Pour the mix back into a clean pan and cook until the crème anglaise has reached 77°C.
3. Squeeze out the gelatine leaf and add to the crème anglaise and whisk well to dissolve. Pass the anglaise through a sieve onto the chocolate. Stir the mixture until fully emulsified.
4. Leave the cremeux in the fridge for at least 2-3 hours to set. Once set, whip until smooth and place in a piping bag until ready to assemble the tart.

04

Coffee Jelly Cubes

1. Put the gelatine leaves in a small bowl filled with cold water to soften.
2. Meanwhile, place the espresso, coffee liqueur and agar in a small saucepan and bring to a boil. Once boiling, boil for a further minute, then remove from the heat.
3. Squeeze out the gelatine leaves and add to the coffee, whisking well to combine.
4. Pour the jelly into a rectangle mould or rectangle tin 20cm x 10cm. Leave to set in the fridge for 2-3 hours until completely set.
5. Once set, cut into 8mm cubes and keep chilled until ready to serve.

05

Chocolate Biscuit Clusters

1. Preheat the oven to 170°C. Line a baking tray with a silicone mat or parchment paper.
2. Place the butter and sugar in a stand mixer with a beater attachment and mix until soft and creamy.
3. Add the flour, cocoa powder and salt and mix until the dough resembles breadcrumbs. Crumble the mixture onto a baking sheet and bake for 15 minutes. Cool the clusters completely and store in an airtight container until ready to serve.

06

Vanilla Orange Cream

1. Whisk all of the ingredients together until soft peaks form. Place in a piping bag in the fridge until ready to serve.

07

Dark Chocolate Décor Discs

1. Put the chocolate in a bowl over a pan of simmering water. Once melted to 45°C, remove from the heat and set aside to cool. When the chocolate has cooled to 35°C, temper to 30-31°C. Use to make chocolate garnish; spread the chocolate out on an acetate sheet and cool for a few seconds until slightly set, then cut out various sized circles using circle cutters. Keep in the fridge until ready to serve.

08

Coffee Soaked Sponge

1. Warm the coffee with the sugar in a small saucepan until the sugar has dissolved.
2. Meanwhile, soak the gelatine leaves in a small bowl of cold water. When the coffee is hot, remove from the heat and add the squeezed-out gelatine. Whisk well to dissolve. Set the sponge fingers beside the hot coffee until ready to assemble the tart.



Assembly and Presentation:

1. Soak half of the sponge fingers in the coffee and place in a layer in the bottom of the cooked tart.
2. Pipe half of the mascarpone mousse on top and smooth. Arrange the remaining soaked sponge fingers on top, followed by the remaining mascarpone mousse. Spread out and smooth completely using a palette knife and place in the freezer for 10 minutes.
3. Remove from the freezer and pipe alternate dots of chocolate cremeux and vanilla orange cream on top of the top.
4. Garnish with the coffee jelly cubes, chocolate biscuit clusters and the tempered chocolate discs to serve.



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