

Orange and Chocolate Tart 鲜橙巧克力馅饼



Sweet Hazelnut Dough

Ingredients:

300	g	Fine butter – President unsalted butter pack
200	g	Icing sugar
80	g	Egg Yolks – Ovodan pasteurized liquid egg yolk
50	g	Whole eggs
500	g	Flour T65
50	g	Whole hazel nuts powder

Preparation:

Put softened butter in the mixer.

Gradually add the icing sugar, egg yolks and eggs.

Finish with the sifted flour and hazelnut powder.

Put aside, cover with cling-wrap and let stand in the fridge for a minimum of 2 hours.



Orange Fondant biscuit

Ingredients:

300	g	Almond paste white 50% DGF Service
50	g	Icing sugar
150	g	Eggs
80	g	Egg whites
150	g	Egg Yolks
4		Orange zests
100	g	Fine butter

Preparation:

Mix the icing sugar with the almond paste.

Gradually add the eggs.

Add the orange zests and melted butter.

Pour into the tart bases previously cooked blind.

Garnish with orange segments and cook at 180°C for 10 to 15 minutes.

Chocolate sauce

Ingredients:

375	g	UHT sterilized cream 35 % Fats – President UHT cream
50	g	Glucose syrup - DGF Service
270	g	Covering Dark Chocolate Fondant de Confiseur (55%) DGF Royal

Preparation:

Bring the cream and glucose to the boil.

Pour over the chocolate couverture.

Let it melt then mix.

Pour over the cooled tarts.



Orange cream

Ingredients:

200	g	Whole eggs
200	g	Egg Yolks
200	g	Sugar
400	g	Orange juice
6		Orange zests
10	g	Food grade gelatine leaves type gold- DGF Service
180	g	Fine butter

Preparation:

Mix the egg yolks and sugar until white and creamy.

Cook with the orange juice and zests, bring to the boil for 2 minutes.

Add the hydrated gelatine.

At 45°C add the softened butter and mix.

Pour into the DGF 331 nest mould of 200mm diameter and put in the freezer.

Montage – Finition

Preparation:

Cook the tart bases blind, garnish them with the orange fondant biscuit and the orange segments.

Cook again for 15 minutes at approximately 180°C.

When cool, garnish with the chocolate sauce. Finish with the orange cream. Cover the orange cream with the DGF Instant Neutral Glaze.

Garnish the centres with orange segments.

Cover and decorate.