



Tanzanie
and Cola
Chocolate Tart



Tanzanie and Cola Chocolate Tart

by Chef Jérôme Landrieu, Head of the Chicago CHOCOLATE ACADEMY™ Center

Yields 4 tarts, 13 cm diameters

Chocolate Pâte Sucrée

Combine all into food processor. Do not overmix.	150 g	Butter 83 %
	1.5 g	Sea salt
	95 g	Powdered sugar
	30 g	Almond flour
	200 g	Cake flour
	50 g	Eggs, whole
	40 g	Cacao Barry Extra Brute Cocoa Powder
Chill dough overnight.		
Roll to 2.5 mm thickness.		
Form in 5 cm diameter tart rings.		
Freeze.		
Bake at 160°C/320°F for about 15 minutes.		
Allow to cool and set aside.		

Vanilla and Cola Caramel

Cook to caramel	160 g	Sugar
	20 g	Dextrose
Deglaze mixture with	2 g	Salt
	20 g	Inverted sugar
	95 g	Glucose DE 60
	160 g	Cream 35 %
Continue to cook to 113°C/235.4°F. Remove from heat.		
Add	24 g	Butter 83 %
	100 g	Cacao Barry Mycryo®
	Cola extract 1 % of cooked caramel	
Mix well with immersion blender.		
Cool to 30°C/86°F.		
Pipe into tartlet shells (approx. 75g).		
Let set at room temperature.		

Tanzanie Dark Chocolate Ganache

Warm to 60°C/140°F.	260 g	Cream 35 %
	17 g	Invert sugar
	30 g	Butter 83 %
Pour over melted chocolate (40°C/104°F).	150 g	Cacao Barry Tanzanie Origine 75 %
Mix to emulsion with immersion blender.		
Cast in a tart shell on top of the Caramel.		
Let set.		

Chocolate Hazelnut Streusel

Combine all ingredients in a food processor	100 g	Butter 83 %
	100 g	Sugar in the raw
	85 g	Cake flour
	14 g	Cacao Barry Extra Brute cocoa powder
	80 g	Hazelnut Flour
	2 g	Cinnamon powder
	2 g	Baking powder
Bake at 160°C/320°F around 15 minutes.		

Method and Assembly

1. Pipe Cola Caramel into the tart shell and let set.
2. Cast the Tanzanie Ganache in the tart shell and let set.
3. Sprinkle pieces of baked Chocolate Hazelnut Streusel on top.
4. Decorate as desired.



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