TARTE AU CHOCOLAT
CHOCOLATE TART

Sweet Pastry Dough *150 g Butter, room temp* *95 g Icing sugar* *- - - - - - - - - -* *50 g Egg* *- - - - - - - - - -* *30 g Almond powder* *2 pinch Salt* *225 g Flour T55* *45 g Cornstarch*	
Chocolate Ganache *180 g Cream* *160 g Dark chocolate 70%* *- - - - - - - - - -* *60 g Butter, softened*	

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TARTE PANNA COTTA A LA GELÉE DE FRAMBOISES

PANNA COTTA WITH RASPBERRY JELLY TART

Sweet Pastry Dough			
150	*g*	*Butter, room temp*	
95	*g*	*Icing sugar*	
- - - - - - - - - -			
50	*g*	*Egg*	
- - - - - - - - - -			
30	*g*	*Almond powder*	
2	*pinch*	*Salt*	
225	*g*	*Flour T55*	
45	*g*	*Cornstarch*	
Panna Cotta			
12	*g*	*Gelatin powder*	
72	*ml*	*Water*	
- - - - - - - - - -			
480	*ml*	*Cream*	
50	*g*	*Sugar*	
- - - - - - - - - -			
	QS	*Vanilla extract*	
Raspberry Jelly			
101	*g*	*Raspberry puree or Raspberry, frozen*	
8	*g*	*Sugar*	
- - - - - - - - - -			
	QS	*Lemon juice*	
- - - - - - - - - -			
101	*g*	*Clear neutral glaze*	