



Kaviari Maison

CHOCOLATE TARTLETS



RECIPE IDEAS

Kaviari Maison

Chocolate tartlets

Serves six

Preparation time: 20 minutes

Cooking time: 15 minutes

Repos : 2 heures

125 g Kaviari Kristal® caviar

For the sweet pastry:

200 g flour · 120 g softened butter · 80 g icing sugar · 25 g ground almonds · 1 egg · 1 pinch of salt

For the ganache:

200 g dark chocolate · 200 ml whipping cream

Place the butter in a mixing bowl and add the icing sugar, ground almonds and salt. Mix until smooth and well combined. Add the egg and mix again. Add the flour and work the mixture until a dough forms.

Wrap the dough in cling film and refrigerate for 1 hour.

On a floured work surface, roll out the dough to a thickness of 3–4 mm and line buttered tartlet tins. Prick the pastry bases with a fork and blind-bake for 12 minutes.

Place the chopped chocolate in a mixing bowl. Pour the cream into a saucepan and bring to the boil. Pour the hot cream over the chopped chocolate and leave to stand for 1 minute. Using a spatula, stir from the centre outwards until the chocolate is completely melted and the ganache is smooth.

Pour the ganache into the tartlet shells and refrigerate for at least 1 hour.

Just before serving, top each tartlet with a tablespoon of caviar.