

Chocolate passionfruit tart



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- Sub Category Name

Food

Desserts

- Recipe Source Name

Real High Tea Australia Volume 2

Ingredients

Chocolate passionfruit tart

Chocolate short pastry

- 125g butter
- 75g icing sugar
- Hint of salt
- 25g roasted hazelnut flour
- 1 egg
- 200g flour
- 10g cocoa powder
- 1 tbsp vanilla sugar

Passion fruit ganache

- 80g passion fruit juice
- 50g glucose
- 100ml cream
- 200g 70% chocolate
- 50g butter

Cocoa glaze

- 150g sugar
- 80ml water
- 80ml passionfruit juice
- 80ml cream
- 15g cocoa powder
- 5g corn flour
- 25ml water
- 5g gelatin (2 1/2 leaves)

Methods and Directions

Chocolate passionfruit tart

Chocolate short pastry

- Whip butter and icing sugar.
- Add all the other ingredients.
- Roll it out and put it into a tartlet form and blind bake it at 160°C for around 12–14 min.

Passion fruit ganache

- Add the passion fruit juice and glucose and bring to boil.
- Add the cream and bring to boil again.
- Add the chocolate and once it has cooled to 40°C add the 50g butter.

Cocoa glaze

- Bring this to boil.
- Mix this mixture and add it to the warm juice.