



CHOCOLATE PRALINE TART

YIELDS: ONE 9" TART, FOUR 4" TARTS, OR
EIGHT 3" TARTLETS

Chocolate rye pastry filled with rich ganache and homemade chocolate praline paste. For our recipe we used pistachios for the praline



Ingredients

PASTRY

- 125g (1 cup plus 1 T) unsalted butter (room temp)
- 75g (½ cup) icing sugar
- ¼ teaspoon salt
- 110g (¾ cup plus 1 T) Anita's All Purpose White Flour
- 95g (¾ cup) Anita's Rye Flour
- 30g (¼ cup) Anita's Almond Flour
- 30g cocoa powder
- 1 large egg
- 1 tsp vanilla

FOR THE PRALINES

- 150 g (½ cup plus 2 T) cane sugar
- 60 ml (¼ cup) water
- 65 g pistachios (or substitute pecans, almonds or hazelnuts)

CHOCOLATE PRALINE PASTE

- 100g pralines
- 30g milk chocolate (chopped or chips)
- 2 teaspoons butter, softened.

GANACHE

- 250ml (1 cup) whipping cream
- 20g (1 T) liquid honey
- 12g (1 T) cane sugar
- 190g bittersweet chocolate (60-70% cacao), chopped
- 55g (¼ cup) butter, softened

Decorating Ideas

- Top with a nice chocolate
- Sprinkle with icing sugar or coarsely chopped pralines.
- Drizzle with melted white chocolate
- Garnish with raspberries



Instructions

PASTRY

1. Sift the flours, salt, icing sugar, and cocoa powder together into the bowl of a stand mixer fitted with the paddle attachment.
2. Add the butter and mix until combined.
3. Whisk together the egg, vanilla. Add to the bowl and mix just until smooth.
4. Chill the dough at least 30 minutes.
5. Preheat the oven to 375F
6. Roll out the dough and line tart pans or tart rings.
7. Chill for 15 minutes.
8. Prick the pastry with a fork to prevent puffing. Place in the oven and turn the heat down to 325. Bake for 12-15 minutes or until the pastry is firm and dry. Allow the shells to cool while preparing the fillings.

PRALINES

1. In a medium sauce pan combine sugar and water. Bring to a boil, stirring until the sugar dissolves. Cook until it reaches 243F (firm-ball stage).
2. Add the nuts and stir with a heat resistant spatula over medium heat. The sugar will recrystallize. Continue cooking until the sugar melts and caramelizes taking care not to over toast the nuts.
3. Pour the hot mixture out onto a sheet pan lined with parchment or a silicone mat and spread.
4. When cooled blend in a food processor until semi-smooth (coarser or finer depending on your taste).

PRALINE PASTE

1. Blend 100g of pralines in a food processor until semi-smooth.
2. Combine milk chocolate and butter in a microwave safe bowl. Heat in 15 second increments, stirring between each, until the chocolate and butter have melted. Stir to combine.
3. Combine pralines and chocolate mixture.
4. Fill each tart shell 1/3 to 1/2 of the way with praline paste.
5. Cool while you prepare the ganache.

GANACHE

1. In a medium saucepan combine cream, sugar and honey. Bring to a boil and remove from heat.
2. Place the chocolate in a medium bowl. Pour the hot milk and honey over the chocolate. Whisk until the chocolate is fully melted and the mixture is completely combined. Cool until it is warm to the touch but no longer hot. Whisk in the butter.
3. Pour the ganache into the tarts to fill, taking care while pouring to ensure a smooth even surface.
4. Refrigerate for 20-30 minutes to set.