

Chocolate Christmas Tartini



Tart Shell

	INGREDIENTS	QUANTITY
1.	Unsalted Butter	200g
2.	Icing Sugar	100g
3.	Eggs	30g
4.	Plain Flour	288g
5.	Beryl's Premium Pure Cocoa Powder	50g

Methods:

Combine butter and icing sugar together and beat it with the paddle attachment in the mixer until it turns into light color. After that, slowly pour the eggs and mix well with the butter mixture. Lastly, fold in the flour and **Beryl's Premium Pure Cocoa Powder**. Mix well to form into a dough. Keep the tart dough over night before use. Roll the dough into 3mm thickness and mold into a tart mould. Bake at 180°C for about 10 minutes to 13 minutes.

Mix Dried Fruit Ganache

	INGREDIENTS	QUANTITY
1.	Beryl's 62% Dark Chocolate	523g
2.	Dairy Cream	266g
3.	Glucose	400g
4.	Unsalted Butter	106g
5.	Mix Dried Fruits	150g
6.	Rum	200g

Methods:

Soak the mix fruits with rum. Soak it over night before use. Bring the cream and glucose to boil and then remove from heat and pour over the **Beryl's 62% Dark Chocolate**. Blend in unsalted butter into this ganache mixture and then whisk until smooth. Put the soaked mix dried fruits into the ready tart shell and fill in the ganache.

Mix Dried Fruit Ganache

	INGREDIENTS	QUANTITY
1.	Beryl's 62% Dark Chocolate	250g
2.	(A) UHT Whipping Cream	125g
3.	(B) UHT Whipping Cream	500g

Methods:

Boil the cream (A) after that pour into **Beryl's 62% Dark Chocolate** to dissolve it. Let the mixture cool down before adding the (B) cream and mix well together. Whip this mixture until stiff peak. Scoop this whip cream on top of the tart which already has the filling as garnish.