

BELCOLADE ZESTE

Complexity level



COMPOSITION

1. Sweet hazelnut pastry
2. Orange and yuzu compote
3. Joconde biscuit
4. Orange syrup
5. So'Choc chocolate crémeux



Created by Stéphane Leroux

A timeless pâtisserie classic, the chocolate and citrus tart is one of those traditional recipes that every professional keeps reinventing throughout their career. So'Choc's unique aromatic profile, blending acidity and fruity notes, brings a new dimension to this great classic. A touch of freshness with a modern twist.



INGREDIENTS

1. Sweet hazelnut pastry

Butter	300 g
Icing sugar	125 g
Whole eggs	100 g
Salt	2 g
Raw hazelnut powder	70 g
Flour	500 g

PREPARATION

Composition part

- Add the butter and icing sugar to the bowl of a mixer fitted with a flat beater and mix until smooth.
- Then add the salt and tempered eggs.
- Finally, add the sifted flour and hazelnut powder, then fraiser the dough, without kneading it.
- Roll the dough out into a square and cover with cling film.
- Set aside at 4°C for at least two hours before use.

2. Orange and yuzu compote

Fresh orange purée	200 g
Yuzu juice	100 g
Caster sugar (superfine sugar)	150 g
Pectin	6 g
Zest of 4 oranges, cut into Julienne strips	
Gelatin sheets	4 g

Composition part

- Add orange puree, yuzu juice and caster sugar to a Robot Cook. Mix in the pectin and cook at 103°C.
- Turn off the Robot Cook and add the Julienne orange peel strips, blanched in water until perfectly tender.
- Finish cooking in the Robot Cook for a fraction of a second so as not to over-blend the peel.
- Pour the mixture into a bowl, add the pre-soaked gelatin and bring the mixture together.
- Cover the compote with cling film and set aside at 4°C until completely cool.

3. Joconde biscuit

White almond powder	380 g
Sugar	380 g
Whole eggs	500 g
Flour	100 g
Melted butter	80 g
Egg whites	330 g
Sugar	50 g

Composition part

- In a mixer fitted with the whisk attachment, mix the 380 g sugar and almond powder. Gradually add the whole eggs, beating them on the second speed.
- Once the mixture has stiffened, add the sieved flour and the cooled melted butter, and mix using a spatula.
- Add the stiffened egg whites and 50 g sugar, then finish mixing, still using the spatula.
- Lay the biscuit dough over Silpat mats, applying 600 g per mat.
- Bake at 220°C for about 5 minutes. Cover and set aside at 4°C or in the freezer.

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INGREDIENTS

4. Orange syrup

Sugar	50 g
Water	50 g
Orange juice	100 g
Cointreau	10 g

PREPARATION

Composition part

- Make syrup with water and sugar.
- Add the orange juice and the Cointreau.
- Set aside at 4°C covered with cling film.

5. So'Choc chocolate crémeux

Belcolade Expression So'Choc Cacao-Trace	500 g
Whole milk	800 g
One vanilla pod	
Egg yolks	160 g
Sugar	80 g
Glucose	100 g

Composition part

- Heat the milk together with the glucose, then add the egg yolks beaten with the sugar.
- Heat the mixture at 83°C and sieve directly over the Belcolade Expression So'Choc Cacao-Trace chocolate.
- Bring together gently using a whisk.
- Then mix using a hand mixer until smooth.
- Spoon directly into the pastry casings.

Assembly

To dress the tartlets - for six 18 cm wide, 2.5 cm deep tartlets

- Make a 4 mm thick base using sweet hazelnut dough.
- Cut out 18 cm diameter circles, 2.5 cm thick.
- Blind bake the casings on a Silpain mat at 180°C.
- Once completely cooled, insert 120 g of yuzu orange compote into each casing.
- Place a disc of orange syrup soaked Joconde biscuit directly on top.
- Then pour roughly 200 to 250 g of the So'Choc crémeux up to the brim of each tartlet.
- Leave to set at 4°C for at least 4 hours.
- Garnish with a very thin dark chocolate disc.

Nutritional value per 100g*	Energy (kJ / kcal)	Fat / Saturated Fat	Carbohydrates / Sugars	Fibers	Proteins	Salt
	1314.05 / 313.99	16.94 g / 7.34 g	31.88 g / 21.98 g	2.24 g	7.05 g	0.14 g

*Indicative values based on theoretical calculations.

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