

Chocolate tarts and banana, black cocoa sauce

Recipe for 12 tartelettes

Description

Here is a rich and creamy chocolate tart with banana, all accompanied with a delicious chocolate sauce.

Note

To prevent the dough from shrinking during cooking, drop dried peas at the bottom of the molds.

Ingredients

For the dough

- 115 Gr Salted butter
- 20 Gr Sugar
- 1 Unit(s) Egg
- 10 Gr Icing sugar
- 30 Gr Cocoa powder
- 40 Gr Almond powder
- 130 Gr Flour

For the ganache

- 240 Gr Cream 35%
- 100 Ml Milk
- 240 Gr Dark chocolate
- 24 Gr Softened butter
- 4 Unit(s) Egg

For the filling

- 3 Unit(s) Banana

For the cocoa sauce

- 350 Ml Water
- 160 Gr Sugar
- 90 Gr Cocoa powder

Preparation

- Preparation time **40.00 mins**
- Preheat your **four** at **350.00 F°**

Preparation for the dough

In a bowl, pour all the liquid. Add the solids and using your hand mix together until a homogeneous paste. Set aside the dough about an hour in the refrigerator. Roll out the pastry and line 12 tartlet molds. Bake tarts, about 5 minutes without coloration.

Preparation for the ganache

In a saucepan, heat the cream and milk to boiling point. Pour over the chocolate and let it melt a few minutes. Add the butter and using a whisk, stir until mixture is smooth. Finally, add the eggs. Settle to the bottom of the tart banana slices and pour the chocolate ganache. Bake, then turn off the oven and let freeze tarts 25 minutes. Remove from oven and let cool completely.

Preparation for the cocoa sauce

Place all ingredients in a saucepan and bring to a boil. Mix well with a whisk. Reduce heat and cook, stirring, for 5 minutes. Cool. Drizzle tartlets with sauce before serving.

Bon appétit!