



CARAMEL OCOA™ GANACHE & PEACH CHOCOLATE TART

Peter Fong Yields: 1 x 9" tart

Chocolate Tart Dough

125 g Butter

100 g Icing sugar

40 g Eggs

225 g Pastry flour

40 g Extra Brute Cocoa Powder

2 g Baking powder

2 g Salt

/ Cream the butter and icing sugar.

/ Add the eggs.

/ Sift dry ingredients and add till just combined and let the dough rest in the fridge.

/ Roll out and shape into tart moulds, rest again and bake at 350°F.

Praliné Feuilletine

75 g Praliné Favorites Noisettes

32 g Pailleté Feuilletine

20 q Lactée Supérieure Milk Chocolate Couverture

/ Melt the praliné and milk couverture together.

/ Mix in the pailleté feuilletine.

Caramel Ocoa™ Ganache

30 g Sugar

10 g Water

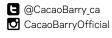
80 g Whipping cream

200 g Ocoa™ 70% Dark couverture chocolate

- / Mix the sugar and water in a pot and boil to a dark caramel stage.
- / Warm cream in another pot and add to caramel when caramel stage is reached.
- / Pour over dark couverture, mix until smooth, cool down.



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Poached Peaches With Labrador Tea

300 g Sugar 600 g Water

2 Large peaches

50 g Fresh Labrador tea leaves 1/4 Vanilla bean, scraped

- / Place all ingredients into a pot and bring to a boil, then turn down heat and simmer for 10 minutes.
- / Shut off heat and cover pot and cool down.

Labrador Tea chantilly cream

200 g Labrador tea poaching liquid

400 g Whipping cream 40 g Icing sugar

- / Place poaching liquid into a pot and reduce to a thick syrup, cool down.
- / Whisk whipping cream to firm peaks and fold in icing sugar and cool Labrador tea syrup.

Assembly

- / Spread praliné feuilletine over the bottom of the cooled chocolate tart shell.
- / Pour in cooled Ocoa™ caramel ganache and let set.

/ Peel skins and remove pits from peach.

/ Slice peaches into halves, slice into sections and arrange over ganache in the tart shell.

