

Chocolate Bavarian Dome Tart



Chocolate Bavarian: yield 4lb make last.

Egg yolks.	6ea
Sugar.	5oz
Chocolate 58% cocoa butter.	1#2oz
Heavy cream.	2qt split
Brandy.	2oz
Vanilla.	2tsp
Gelatin sheets.	9ea

Tools:

Mixer with wire whisk

Rubber spatula

Regular stiff whisk

Ice bath for gelatin and cooling creme

Large bowl to combine creme anglaise chocolate and whipped cream.

Bowl to separate egg yolks and whites

Bowl to cream eggs and sugar.

Scale

Chinois to strain mixture over chocolate.

1. Cream eggs and sugar until light fluffy, and almost white in color. It will start to "ribbon" as you whisk (**this part is crucial**) this will ensure your creme anglaise thickens and once it's set in your mold it will have a nice shiny smooth appearance. Once its thick in consistency set aside. Take your sheets of gelatin and bloom it in ice water.
2. Take half of your heavy cream and vanilla, bring to a simmer. (**Use a lower heat to not scold the cream.**) At this point is when you want to flavor your creme anglaise. You want to steep what ever spice or ingredient in your cream while its simmering. Vanilla beans, coffee beans, cinnamon stick ect.
3. Once your cream has come to a simmer pull from heat and temper the cream in to your creamed egg and sugar mixture. Once you have added enough cream to your mixture and it has thinned out and pourable add it back to the pot with the rest of your cream.
4. This part is also very important. Be sure to keep your heat low do not rush this step. Whisk the cream and egg mixture together. Once combined continue to whisk to prevent the eggs from coagulating and scrambling on the bottom. Continue slowly whisking until it reaches a medium nappe it will take anywhere from 5 to 7 minutes. This will be determined on how well the eggs and sugar were creamed together.
5. Once the creme anglaise has reached a medium nappe remove from heat. Strain the mixture in to a large bowl containing your chocolate to remove any spices you used for flavoring, and any egg that might have scrambled on the bottom. Once strained ring out the gelatin sheets and add. Stir until chocolate and gelatin are completely melted in to the creme.
6. Using the bowl of ice water set the bowl of chocolate creme anglaise into it and whisk to bring down the temperature to around 80 degrees.
7. While that is resting take the other half of your heavy cream and whip it to a medium peak. **Do not over mix the whip cream. IF YOU DO, when you go to fold it in to the cooled creme anglaise it will make it lumpy.**
8. Once it has reached the desired consistency add some of the cooled creme anglaise and fold together by hand. Continue to add together and lightly fold until both are incorporated. You are looking for a light, fluffy, but thick consistency. **If you try to add your whip cream before the creme anglaise is cool enough, it will just melt together and not be fluffy. Worry not, it will still set it just will not be as light and airy.**

Chocolate Almond Financier (make this second and set aside) yield 12 servings scale to needs.

Oven 375 degrees 13–15 mins

Sugar.	120g	
Ap flour.	20g	
Espresso.	2g	
Kosher salt.	1.5g	
Almond flour or almond meal.	60g	

(To make almond meal, take almonds and put them through the spice grinder till a fine consistency.)

Cocoa powder.	20g
Egg whites.	90g
Butter.	112g
Chocolate.	30g

Tools:

Half sheet pan
Parchment paper
Whisk
Sifter
Spice grind or robot coupe
Scale
Bolws to separate egg whites
Bolw to combine ingredients
Bowl for chocolate
Pot to melt butter
Rubber spatula

1. Melt butter (you can lightly brown the butter to give it a deeper richer flavor).

While butter is melting sift together sugar, salt, almond meal or flour, espresso, cocoa powder into a larger bowl.

2. Whisk egg whites until nice and foamy

3. Once butter is melted and browned if desired pour over chocolate to melt. Stir until chocolate is melted and combined completely. Add melted chocolate butter mixture to dry ingredients, fold together. Add frothy egg whites and fold. You should end up with a slightly frothy lite batter.

4. Pour into the half sheet pan and ensure its is evenly distributed.

Do not over bake. The end product will be chewy. Financier means moist little cake.

5. Bake at 375 for 13 to 15 minutes

BlackBerry mousse: make first and chill

Blackberries.	275g
Lemon juice.	1 Tbsp
Sugar.	200g
Eggs.	2ea
Gelatin.	3 sheets
Heavy cream.	1qt

Tools:

Pot to cook down black berries

Whisk

Bowls

Mixer with wire whisk

Ice bath for gelatin and cool custard

Full shallow to chill mixture

Rubber spat

Chinois

1. Cook blackberries and lemon juice until they have broken down and released all of their juices (like making a coulis). Bring to a light simmer. Place gelatin in ice bath to bloom
2. While berries are cooking down. Cream eggs and sugar together until light and fluffy. Set aside.
3. Once berries have cooked down strain and temper the liquid into eggs and sugar whisk to combine. Add mixture to pot and cook until it reached a medium nappe and lightly coats back of spoon.
4. Once thickened strain in to bowl to ensure smooth texture. Ring out water from gelatin and whisk into warm mixture until incorporated. Place on ice bath and stir to cool down.
5. Whip heavy cream to a medium peak. **DO NOT OVER MIX This will cause your mousse to be lumpy.** Once consistency is reached and custard is cool fold custard into whipped cream until completely combined.
End product should be lite, fluffy, but thick.
6. Pour in to full shallow and chill until set. Should be smooth and not loose and runny.



The Construction:

Tools:

Half dome molds

Sheet pans

3" tart shells sweet round or cocoa if you choose

Piping bags

Micro spatula

Cookie cutter a little bit smaller in diameter to the dome mold.



Start with filling the Bavarian mold 1/2 to 2/3 of the way giving yourself room to add more depending on thickness of cakes.

Using a round cookie cutter 2 steps down in size from the diameter of the mold cut out as many round of your cake as you need reserve the excess for backup. Stay away from edges as it will not be the same thickness all the way through. Use more of the middle of the cake.

Once you have all of you cakes cut out take them and press the cakes in to the middle of the Bavarian. Using a straight edge scrape away the excess that presses out, and level the the bottom.

When you have filled all of the molds you are going to use place them in the freeze for atleast 4 hours or until set and hard. These will last for awhile in the freezer for later use.

Place black berry mousse l'm to piping bag

Take your 3" tart shells and fill them with the black berry mousse. Level and scrap off excess so it's nice and flat for the Bavarian to sit on. Place back un fridge until ready to finish.

Optional:

Before putting the bavarians on top of the tarts you can glaze them as shown but the clear glaze really isnt necessary if you prepare them right and they have a nice solid gloss to them.

Once bavarians are set and solid, (**Working quickly!**) pop them out of the mold (they should have a nice smooth glossy finish to them) and using your micro spatula



Carefully place them onto the tarts. Make sure they are center and not over hanging on one side or the other.



You can garnish this in many ways. I choose to go with roasted hazelnuts that I candied. Look for inspiration and find a creative way to make this your own!



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