

World Gourmet Summit 2006  
Culinary Masterclass  
Singapore Tourism Board, Auditorium

21 April 2006 / 9.30am to 11.00am

CHOCOLATE TART WITH BITTER TONKA BEAN SAUCE

Presented by:  
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**Serves 4**

**Ingredients:**

**Almond Sweet Dough**

1kg Flour T55 classic  
650g Butter  
450g Icing sugar  
300g Ground almond  
200g Egg yolks  
15g Salt

**Praline "A L'ancienne ice cream"**

6g Stabiliser  
1.2 ltr Whole milk  
74g Skimmed milk powder  
160g Saccharose  
40g Invert sugar  
276g Whipping cream  
240g Praline a L'Ancienne  
150g Hazelnut praline

**Ganache**

180ml Milk  
320g Whipping cream  
400g Couverture "caraibe" 66%  
150g Whole eggs  
140g Sugar

**Praline Tonka Bitter Sauce**

250g Praline 60% hazelnut  
100g Soft brown sugar  
50g "Fleur de bierre"  
50ml Water  
2 Grated tonka beans

**Hazelnut Praline**

100ml Syrup  
400g Roasted and chopped hazelnut



## Method

1. For the almond sweet dough: Add all ingredients into a bowl and rub in butter. When a crumbly texture is formed add egg yolks to form smooth dough. Roll out to 2-mm thickness and line in a buttered ring (22-cm diameter). Bake in a preheated oven at 160° until golden.
2. For the ganache: Bring milk and cream to a boil in a saucepan. Add couverture and keep stirring to obtain an elastic emulsion. Beat eggs and sugar and add to the couverture mixture with a spatula. Bake in a preheated oven at 160° for 18 minutes.
3. For the bitter tonka bean sauce: Heat sugar in a saucepan until a dark caramel is achieved. Deglaze with some water and fleur de biele. Pour a little at a time over the praline and blend with a spatula to incorporate the 2 mixtures.
4. For the hazelnut praline: Boil the syrup in a saucepan until it reaches 117°. Pour hot syrup over the hazelnut; remove saucepan from the stove and stir until well incorporated. Return the saucepan on the stove and cook until mixture is caramelised. Remove and spread hazelnut praline onto silicon mat to cool.