

CHOCOLATE TART WITH BLACKBERRIES

Who look at the chocolate and blackberry cake cannot imagine that such a beautiful cake is also very easy to make, and those who taste it will be delighted by the taste. A cocoa tart with soft chocolate ganache and that hint of the right acidity given by blackberries. The blackberry and chocolate cake is a very successful dessert



INGREDIENTS:

for the cocoa shortcrust pastry:

200 g of type 1 (or type 0) flour
100 g of butter
90 g of powdered sugar
30 g of Piedmont hazelnuts
15 g of Emilia Zaini cocoa
1 egg
1 pinch of salt

to fill and decorate:

260 g Emilia Zaini extra dark chocolate
110 g of fresh liquid cream
1 pack of Emilia Zaini extra dark chocolate chips
200 g of blackberries
40 g of candied citrus peel



Difficulty
EASY



Preparation
30 min + 3
hours



Portions
6

1

To prepare the chocolate and blackberry tarte, start with the cocoa shortcrust pastry. Work the soft butter in the planetary mixer using the K hook, add the icing sugar and the egg; proceed at medium speed until a homogeneous cream is obtained. Add the toasted hazelnuts and finely chopped and 50 g of the flour. Form the pastry dough by mixing the remaining 150 g of flour at low speed, sieved together with the cocoa and a pinch of salt. Put the dough in the fridge with cling film in contact for at least 2 hours.

TIP

After putting the shortcrust pastry in the mold, prick the base with the prongs of a fork, line it with parchment paper and weights.



- 2** Roll out the cocoa shortcrust pastry using a rolling pin, on a lightly floured surface, reaching a thickness of 3 mm.
Cover with the shortcrust pastry a 22 cm diameter and 4 cm high buttered round mold. Keep the pan in the fridge waiting for the oven to reach a temperature of 160 ° C, bake the base of the tart in ventilated mode, leaving a crack in the oven door open to let the steam escape. Remove from the oven after about 20-25 minutes and let cool before removing the tart from the mold.

- 3** Prepare the ganache that will be used to fill the cooked tarte: pour the cream and chopped chocolate into a bowl, place the container in a bain-marie and mix with a spatula until you obtain a shiny and homogeneous emulsion.
Pour the chocolate cream into the pastry shell, let it crystallize in the fridge for an hour. Decorate the surface of the tart with extra dark chocolate chips, blackberries and candied citrus fruit. Serve at room temperature.