

DARK CHOCOLATE TARTLETS

Preparation time : 20 minutes

Cooking time : 10 minutes

Resting time : 1 heure



Ingredients :

For 20 tartlets

- 200 g dark chocolate
- 1 batch of sablé dough
- 200 ml farmhouse cream
- Candied violets
- 1 drop violet essence

Preheat the oven to gas mark 6/7 (210°C).

Roll out the dough and use a cookie cutter to make 10 cm disks; cut flower-like petals around the edge of each disk and line small silicon moulds; cover the dough with a small round piece of greaseproof paper and fill with baking beans.

Cook "blind" for 10 minutes.

Heat the cream.

Break the chocolate into pieces in a bowl, pour the cream over the top, cover, and leave for three minutes. Add the violet essence.

Mix with a whisk.

Pour the ganache into the tart shells and refrigerate at least an hour.

Serve sprinkled with the candied violets.