

Chocolate soufflé tart with candied olives and red wine- butter ice cream

Tart dough

Bread Flour	0.25 kg
Butter	0.16 kg
Sugar	0.1 kg
Almond, ground	0.03 kg
Egg	0.07 kg
Chocolate powder	0.025
kg	

Tart filling

Butter	0.231
kg Chocolate, dark	0.255
kg Egg yolk	0.113
kg Sugar, granulated	0.02 kg
Flour	0.005
kg Egg white	0.18 kg
Sugar, granulated	0.005
kg	

Candied Olives

Sugar	0.2 kg
Water	0.2
liter Olives (pieces)	0.1 kg

Red wine butter ice cream

Burgundy Red Wine	0.375 liter
Vanilla aroma	0.003 liter
Egg yolk	0.125 kg
Sugar	0.085 kg
Butter	0.125kg

Preparation Method

For the Tart Dough:

- Mix sugar and butter in a bowl until soft
- Add almond powder, vanilla and salt, mix
- Add egg and mix again
- Mix chocolate powder and flour
- Add flour mixture
- Remove and finish kneading by hand on table surface
- Let rest for at least 2 hours
- Preheat oven to 325°F, roll dough into an 1/8 inch-thick sheet, and press into tart rings
- Chill for 30 minutes, then blind-bake for 10 to 12 minutes, or until done
- Save scrap dough to bake and grind for plate garnish

For the Tart Filling:

- Melt the butter and chocolate over a Bain-marie and allow to cool slightly
- Meanwhile, whip the yolks, sugar, and flour until light and fluffy
- Mix the cooled chocolate mixture with the yolks
- Whip the whites until frothy, then slowly add the sugar and whip to stiff peaks
- Fold the whites into the chocolate mixture and fill the pre-baked tart shells
- The tarts can be frozen and baked directly from the freezer or immediately baked in a 375°F convection oven with the fan on high for about 8 minutes, or until the filling has souffled and is still slightly liquid in the center

For the Candied Olives:

- Bring sugar and water to boil
- Lower the heat to a high simmer, add olives, and cook until candied

For the Ice Cream:

- place red wine in a sauce pan and reduce to 250 ml
- mix vanilla, egg yolk and sugar in a bowl
- pour red wine in to egg yolk mixture and whisk
- pour back in the pan and heat up to 82 C
- remove from stove and mix in butter cubes
- place in Paco Jet container and freeze for 24 hours

