



# PASSION FRUIT TARTS

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SERVINGS: 1 SHEET TRAY OR 2 ½ TRAYS

## INGREDIENTS:

### Almond Cream:

- 250g Unsalted Butter
- 250g Sugar
- 125g Eggs
- 250g Almond Flour
- 50g Pastry Flour
- 13g Pure Vanilla Extract

### Chocolate Mirror Glace:

- 120g Heavy Cream (33%)
- 180g Sugar
- 140g Water
- 8g Gelatine Sheets
- 120g Luker Cocoa Powder 22%-24%

### Dark Chocolate Tumaco 65% and Maranta 61%- Passion Fruit Tart:

- 454g Unsalted Butter
- 228g Sugar
- 340g Dark Chocolate Tumaco 65%
- 112g Dark Chocolate Maranta 61%
- 256g Passion Fruit Purée
- 342g Eggs



## DIRECTIONS:

### Almond Cream:

Cream the butter and sugar. Add in the eggs slowly and blend well. Stop the mixer to scrape down the bowl. Continue the mixing, add in the vanilla. Add in the dry ingredients to complete the mix.

### Chocolate Mirror Glace:

- In a sauce pot, combine the cream, sugar and the water and bring to a boil. Stir periodically and continue to cook till the temperature reaches 40°C. Remove from the heat and add in the cocoa powder.
- Cook until the temperature reaches 103°C.
- Remove from the heat, cooling down to 60°C. Add the gelatin. Whisk together until homogenous. Strain the mixture with a chinoise and cool. Refrigerate in an air tight container. Microwave when ready to use.

### Dark Chocolate Tumaco 65% and Maranta 61%- Passion Fruit Tart:

- In a heavy sauce pot, melt the butter. Stir in the sugar and continue to stir until the sugar has dissolved. Remove from the heat and add in the chopped chocolate.
- In a mixing bowl, combine the passion puree and the eggs and whisk together to produce a smooth, glossy mixture.
- Change over to a rubber spatula and continue to cook (as in making a curd) over a bain marie. Combine the two mixes and blend well without overmixing.
- Pour this mixture into a prepared tart shell. Immediately place it into a pre-heated oven set at 160°C, for approximately 8 to 10 minutes. Allow the tarts to cool at least for 2 hours and sliced into desired portions.

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### Note:

- Do not refrigerate this tart if serving fresh.
- This tart dessert may freeze and defrost as needed. The ganache texture and appearance will change under this condition. This is when the glaze would be necessary to enhance the appearance and presentation.