

CHOCOLATE TARTLETS WITH HONEY CARAMEL FILLING

(adapted from Afternoon Tea at Home)

for the crust:

200g all-purpose flour
150g butter, cut in pieces, cold
90g powdered sugar
60g almond flour
20g cocoa powder
pinch of salt
4 egg yolks

for the filling:

1 cup (320 g) honey
½ cup (120 ml) heavy cream
¼ cup (60 ml) sweetened condensed milk
¼ cup (85 g) corn syrup
pinch of salt
2 tablespoons unsalted butter

for the topping:

1 cup heavy cream
3 tablespoons powdered sugar (or to taste)
1 tablespoon skimmed dry milk
100g tempered dark chocolate
12 sugar bees

Make the crust: Put the flour and butter in the bowl of a Kitchen Aid mixer and mix until the butter gets into crumbs, coated by the flour. In a separate bowl mix the sugar, almond flour, cocoa powder and salt. Add this mixture to the butter/flour, mix on very low-speed to combine (you want to avoid developing gluten). When it is almost fully combined, add the egg yolks and again mix very gently. Form a dough, flatten it, wrap in plastic and place in the fridge for 1 hour.

Turn the dough onto a floured surface and roll out to 1/8 inch thick. Cut 12 rounds that will fit a muffin pan, coming all the way to the sides. Chill in the fridge for at least 30 minutes before blind-baking at 325 F. I like to use plastic wrap to enclose rice or pie weights, it is safe to bake at this temperature, as long as the plastic does not touch the metal surface of the tin. Bake for 10 minutes,

remove the weight, and bake for 5 to 10 more minutes. The tartlets must be fully baked, as no more cooking will take place. Cool in the pan.

Make the filling: Combine the honey, cream, condensed milk, corn syrup, and salt in a saucepan. Stir over medium heat until the mixture reaches 240F. Remove from the heat and stir in the butter. Divide among fully blind baked shells and allow to cool to room temperature.

Make the chocolate decoration. Temper the chocolate according to your favorite method. Spread over the transfer sheet (make sure to use the correct side of the sheet!), let it set for a few minutes, then stamp circles the exact size of the top of the tartlets. Once fully set, gently peel the chocolate off the transfer sheet.

Make the whipped cream. Beat the heavy cream with sugar and powdered milk until it forms medium peaks, transfer to a piping bag with a simple round piping tip.

Assemble the tartlets. When the crusts are cold, fill them with the caramel, place in the fridge to speed cooling a bit. Once the surface is set, gently place the chocolate decoration on top. Pipe the whipped cream, and set a little sugar bee on top.