

Chocolate & Salted Caramel tart

Servings 2x ø 20cm	Prep time : 45min	Cook time : 30min	Resting time : 1h30
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Ingredients

Cocoa pie crust

- **250g** of all-purpose flour
- **25g** of unsweet cocoa powder
- **100g** of icing sugar
- **1400g** of butter at room temperature
- **1** egg
- A pinch of salt

Dark chocolate ganache

- **250g** of dark chocolate
- **300g** of liquid cream (30% fat min.)

Décor:

- Sea salt
- Unsweet cocoa powder

Salted caramel

- **200g** of sugar
- **60g** of unsalted butter
- **350g** of liquid cream (30% fat min.)
- **Vanilla**
- **Sea salt**

Step by Step instructions

Cocoa Pie Crust

- Cream the butter and icing sugar using a spatula.
- Add the egg and salt, then mix in the flour and cocoa powder until a smooth dough forms.
- Flatten, wrap in plastic wrap, and refrigerate for at least 1.5 hours (or overnight).
- Preheat oven to **170°C (340°F)**.
- Roll out the dough and line your tart pan. Prick the base and blind bake for **30 minutes**, removing the baking weights toward the end.
- Let cool completely.

Salted Caramel Layer

- In a saucepan, gently melt the sugar over medium heat until golden brown.
- Carefully stir in the butter, then the warm cream.

- Add vanilla and sea salt. Cook to **113°C (235°F)** or until thickened.
- Pour into the cooled tart shell and let set in the fridge.

Dark Chocolate Ganache

- Melt the chocolate gently.
- Heat the cream (without boiling), then add in 3 parts to the chocolate, stirring well each time until smooth and shiny.
- Pour over the chilled caramel layer and refrigerate until firm.

Final Touches

- Just before serving, dust with cocoa powder, add a few sea salt flakes, or drizzle with extra caramel for a luxurious finish.