



## Chocolate Blackberry tart with bon bon filled with Nutella® Recipe

Tarts | Mid-afternoon | Christmas

40 minutes 🕒 |

### Ingredients

#### Pastry:

15g egg  
27g unsalted butter  
11g caster sugar  
32g flour  
10g cocoa powder  
0.2g salt

#### Mousse:

20g blackberry puree  
10g egg white  
0.1g salt  
20g caster sugar  
2g malic acid

#### Bon bon:

20g filo pastry

30g Nutella®  
2g chives  
5ml vegetable oil  
2g freeze dried blackberries

## RECIPE CREATED BY REGOR SIINER, UNIVERSITY OF DERBY AS WINNER OF THE NUTELLA® CHEF CHALLENGE

### PREPARATION

1. To make the pastry whip together the butter with the sugar until pale then whisk in the egg. Separately, mix the flour, cocoa and salt together. Add the flour mix into the wet mix and incorporate together. Knead the dough for a short time. Cling film it and let it rest in the fridge for at least 30 minutes. Roll out the dough to 4mm thickness and put into ramekins. Blind bake for 12 minutes at 180°C.
2. To make the mousse, whisk the egg whites with a pinch of salt. At the same time heat a splash of water and the sugar up to 121°C. Add the sugar mix into the egg whites and whisk for another 3 minutes. Gently heat the puree, add the malic acid and then fold through the meringue. Fill the cooked tart cases.
3. To make the bon bon, put the Nutella® in the fridge to set. Using a spoon, scrape a teaspoonful of the Nutella® and roll it into a cylinder. Wrap some filo pastry around the Nutella® and tie the ends with moist chives. Deep fry the bon bon until golden and crispy.
4. To present, cover the mousse with the freeze-dried crushed blackberries and place the bon bon on top.