

Lesson 3 - Investing in Livelihoods

Recipe: Chocolate tart and truffles

Teaching notes:

Individual centres to decide if students work individually, in pairs or in 4s, depending on students ability and levels. i.e. potential strategies for differentiation/ stretch & challenge.

Standard recipe portions: 1

Number of students in class: 50

Ingredients	Quantity (Units: in g , ml or each)	Food order minimum quantity estimate for the class (Units: in kg , l or each)
Callebaut dark chocolate (single origin) 5 different sources/countries (g)	100	5
Whipping cream (ml)	100	5
Unsalted butter (g)	10	0.5
Small tartlet cases (box)	1 box	1 Box
Flavourings: Coffee, Mocha, Roasted Hazelnuts, Almond, Pistachio, Walnut, Caramel, Malt Toffee, Butter, Milk, Vanilla, Figs, Dates, Raisins, Pineapple, Coconut, Mango, Strawberries, Raspberries, Cherries, Lime, Lemon, Orange, Olive, Smoked Wood, Mushroom, Rosemary, Coriander, Thyme, Black pepper, Nutmeg, Ginger, Jasmin, Rose, Lavender (g)	10	0.5

Equipment	Quantities
White paper or table cloth	1
Piping bags	1
Whisk	1
Sauce pan	1
Mixing bowl	1
Tray	1



Method

Chocolate ganache:

1. Warm equal parts cream and chocolate to 40C, plus butter at 10% of overall weight
2. Emulsify in 3 additions (cream to choc)
3. Fill tartlet cases or roll/pipe chocolate truffles

To flavour:

Infuse the cream, strain, rescale and top up to the correct weight and follow the steps to make ganache

Fruit flavour - Replace some of the cream with a fruit purée

