



Smoky Tarte au Chocolat



Quantity:

Capacity in HELIA24:	2 baking tins
Capacity in HELIA48:	4 baking tins
Capacity in HELIA Gastronorm	3 baking tins

Total cooking time:

approx. 1 hour

Ingredients (for 1 tarte):

*100 g butter, 200 g dark chocolate
3 eggs
150 g sugar
2 Tbsp flour*

Instructions:

Separate eggs. Melt chocolate in a pot and let cool down for a short while. Beat up egg-whites and put aside.

Now mix melted chocolate with sugar, butter and 3 egg yolks and 2 tablespoon of flour. Finally stir beaten egg-whites with dough.

Put dough in greased baking tin and bake for 35 minutes at 180 °C/356 °F with 1 tbsp sawdust beech fine.

Tip:

All cake and bread doughs can be finished with beech smoke for a special taste.

Enjoy !

