

Chocolat Hazelnut Mousse Tart with Praline Crust & Raspberry Compote

Recipe by: David Rose

Ingredients:

4 large eggs yolks
3 cups heavy cream
6 tablespoons granulated sugar
8 oz bittersweet chocolat
6 oz cup Nutella hazelnut spread
6 oz pecan pralines
32 Biscoff cookies
1 stick (4 oz) unsalted butter melted
4 tablespoons confectioners sugar
Pinch kosher salt
6 oz raspberries
1/4 cup Grand Marnier
Juice of 1 orange
Zest of 1/2 of an orange
10.5" tart pan



Praline crust

Recipe:

- 1.) Preheat oven to 375 degrees
- 2.) Add Biscoff cookies, pralines and pinch kosher salt to food processor. Blend until mixture resembles sand.
- 3.) Place contents in medium sized bowl.
- 4.) Add melted butter in bowl, and mix until well incorporated and resembles wet sand.
- 5.) Place crust mixture into tart pan, pressing firmly on bottom of tart pan and sides.
- 6.) Place tart pan into preheated oven for 5 mins; remove from oven and place in refrigerator until completely cool.

Chocolat hazelnut mousse

Recipe:

- 1.) Place chocolat chips into a medium mixing bowl.
- 2.) In a medium sauce-pot, add 1 cup heavy cream, and egg yolks. Whisk until well incorporated.
- 3.) Put on medium low heat, consistently stirring for about 4 to 5 minutes until custard mixture thickens, warms and coats the back of a spoon. *Be careful not to boil.

- 4.) Whisk in Nutella until evenly melts in custard, about an additional 1 min.
- 5.) Remove warm custard mixture from heat, and strain through a sieve/strainer onto chocolate chips in bowl.
- 6.) Mix with a rubber spatula until chocolate melts and well incorporated.
- 7.) Place in refrigerator until completely cool, at least 15 to 20 mins.
- 8.) Chill a large bowl in the freezer for 10 to 15 mins until ice cold.
- 9.) Place 1 cup heavy cream and 2 tablespoons confectioners sugar into chilled bowl.
- 10.) Whisk rapidly until heavy cream develops stiff peaks and, turns into whipped cream.
- 11.) Take 1/3 of whipped cream and carefully fold into chilled chocolate hazelnut custard, until well incorporated.
- 12.) Add the chocolate hazelnut custard to the large bowl of whipped cream and gently fold until well incorporated and smooth mousse consistency.
- 13.) Transfer chocolate hazelnut into tart pan and chill overnight; at least 6 to 8 hours.

Raspberry compote

Recipe:

- 1.) Place Grand Marnier, juice of orange, orange zest, and 2 tablespoons granulated sugar in medium sauce pot, and whisk ingredients together.
- 2.) Bring to a boil, and add raspberries; stir occasionally and mash raspberries.
- 3.) Reduce liquid by 1/2, about 5 to 7 mins.
- 4.) Remove from heat, and allow compote to cool.

Whipped cream

Recipe:

- 1.) Chill a medium bowl in the freezer for 10 to 15 mins until ice cold.
- 9.) Place 1 cup heavy cream and 2 tablespoons confectioners sugar into chilled bowl.
- 10.) Whisk rapidly until heavy cream develops stiff peaks and, turns into whipped cream.

**Garnish with raspberry compote, whipped cream, fresh raspberries, and confectioners sugar.



Yield: 1 tart/about 10 servings