



MasterChef
AUSTRALIA

Official MasterChef Recipe 

Aria Chocolate Tart

Ingredients

Chocolate Pastry

320g plain flour
60g cocoa
160g caster sugar
Pinch salt
160g cold butter, diced
2 eggs

Chocolate tart mixture

210g dark chocolate, chopped
60g jivar chocolate, chopped
60g butter, diced
315ml cream
3 eggs
2 egg yolks

Chocolate pipe
250g dark chocolate

Chocolate sauce
60g cocoa
200ml water
120g caster sugar
25g butter, diced

Chocolate glacage (chocolate glaze)
300g dark chocolate, chopped
240ml cream
300ml chocolate sauce

Chocolate sorbet
800ml water
150g caster sugar
500g dark chocolate, chopped

Chocolate macaron
240g icing sugar
125g almond meal
25g cocoa
100g egg whites

Macaron crumbs
6 macarons



Method  officially tested

Chocolate Pastry

1. Preheat oven to 180°C. Place the flour, cocoa, sugar, salt and butter in the bowl of a food processor and process until it resembles fine breadcrumbs. Add the eggs and process until dough just starts to come together. Turn on to a lightly floured surface and gently knead until just smooth. Shape into a disc and cover with plastic wrap, then place in the fridge for 10 minutes to rest.
2. Roll out the pastry to a 15 x 40cm rectangle, about 3mm thick. Line a shallow 10 x 34cm (base measurement) fluted tart tin with a removable base with the pastry and trim any excess. Place in the fridge for 15 minutes to rest.
3. Line pastry with baking paper and fill with rice. Bake for 10 minutes. Remove paper and rice and bake for a further 5-10 minutes or until firm to touch.

Chocolate tart mixture

1. Preheat oven to 160°C.
2. Place chocolate and butter in a bowl.
3. Place cream in a saucepan and bring to the boil.
4. Pour cream over chocolate in bowl and stir until smooth, stir in eggs.
5. Pour chocolate mixture into tart shell and bake for 25 minutes. Allow to cool to room temperature then ice with chocolate glacage. (recipe to follow) Place remaining tart mixture in blast chiller until mousse-like.
6. Refrigerate tart in blast chiller for 20-30 minutes or until firm. Remove tart from tart tin. Trim away pastry on all 4 edges. Cut tart into 7 fingers (about 3-3.5cm thick).

Chocolate pipe

1. Place 200g of the chocolate in a bowl placed over a saucepan of barely simmering water. Warm the chocolate to 55°C. Remove bowl from heat and add remaining 50g chocolate, leave chocolate to cool to 26-27°C. Place bowl in oven for 5 seconds to slightly warm or until chocolate is 30-31°C.
2. Pour spoonful of the tempered chocolate over a sheet of acetate (4 x 25cm).
3. Spread out with a palette knife and stand to set for 3-4 minutes.
4. Place the sheet inside the tube. Leave to set about 1 hour.
5. Remove from the tube and remove the acetate.

Chocolate sauce

1. Combine cocoa, water and sugar in a saucepan and stir over heat until sugar dissolves, bring to the boil. Stir in butter, strain through a sieve placed over a bowl.

Chocolate glacage (chocolate glaze)

1. Place chocolate in a large bowl and set aside.
2. Place cream in a saucepan and bring to the boil.
3. Pour cream over chocolate in bowl and stir until smooth, stir in chocolate sauce.

Chocolate sorbet

1. Combine water and sugar in a saucepan, stir until dissolved, then bring to the boil.
2. Place chocolate in a bowl and pour syrup over the chocolate, stir until melted. Strain through a sieve. Cover closely with plastic wrap to avoid skin forming, place in blast chiller until chilled. Place in bowl of ice-cream machine and churn. Transfer to a container and place in the freezer until ready to use.

Chocolate macaron

1. Preheat oven to 150°C
2. Sieve sugar, almond meal and cocoa into a bowl
3. Whisk egg whites until stiff (full volume) and slowly add dry ingredients, using clean hands gently fold through.
4. Using a plain nozzle, pipe 4mm rounds of macarons on to a baking paper-lined oven tray. Stand for 20-30 minutes or until a skin has formed over the macarons.
5. Bake for 6-8 minutes or until set.

Macaron crumbs

1. Preheat oven to 150°C.
2. Crumble macaron to sand-like consistency onto a baking paper-lined oven tray. Bake for 10 minutes or until dry. Cool.

To Plate

Spread a little chocolate glacage clockwise around $\frac{1}{2}$ the plate.
Place a slice of chocolate tart on of the glacage.
Spread base of macaron with a small amount of set tart filling
place on the plate and top with a teaspoon quenelle of sorbet that
has been lightly whisked.
Place a small dot of set tart filling on plate, top with a spoon of
macaron crumbs and top with a teaspoon quenelle of double thick
cream.
Top the tart with a little spoon of set tart filling and dot the plate
with another little spoon of set tart filling and top with chocolate
pipe (This will secure the chocolate pipe).