

Nestlé® Chokella® Pear

Cuisine: N/A

Recipe Type: International

Cooking Time: 20 Mins

Serving: 40 Peoples

Ingredients:

- Tart Base:, 0
- Castor sugar, 250 g
- Butter, 500 g
- Flour, 750 g
- 2 Egg, s 100 g
- Cream, 250 mL
- Nestlé® Chokella®, 250 g
- Dark chocolate, 250 g
- Milk Chocolate, 260 g
- Coffee Crème Brulee Cream:, 0
- [Nestlé® Docello® Crème Brulee](#) Dessert Powder, 360 g
- UHT cream, 1200 g
- Coffee granules, 10 g
- Truffles:, 0
- Dark chocolate, 510 g
- Nestlé® Chokella®, 67.5 g
- Cream, 125 mL
- Vanilla Extract, 5 mL
- Crushed Biscuit, for coating 10
- Chocolate, discs and gold leaf to garnish 10

Nutritional Information:

- Energy (kcal) *497 kcal*
- Protein (g) *6 g*
- Fats, total (g) *30 g*
- Carbohydrate, total (g) *62 g*
- Sugars, total (g) *39 g*
- Fats, saturated (g) *15 g*
- Fiber, total dietary (g) *3 g*
- Sodium (mg) *179 mg*
- Calcium (mg) *36 mg*
- Cholesterol (mg) *41 mg*
- Iron (mg) *3 mg*
- Vitamin A, IU *373 IU*
- Vitamin C (mg) *0 mg*
- Vitamin D (µg) *10 IU*

Procedure:

1 Nestle Chokella Tart:

2 1. Whip the butter and sugar in an electric mixer until they are creamy and fluffy.

3 2. Add the eggs one at a time mixing on a medium speed.

4 3. Add the flour slowly until a dough just forms. Do not over work.

5 4. Rest the pastry for 15 minutes.

6 5. Line the pastry in greased and floured 9cm diameter tart tins and bake at 180°C for 10-15 minutes. Remove from the oven and allow them to cool.

7 6. Heat the cream in a sauce pan until just about to boil. Remove from the heat and combine the Nestlé® Chokella® and chocolate.

8 7. Pour the Nestlé® Chokella® mixture into the cooled tart bases and refrigerate.

9 Truffles:

10 1. Over a double boiler combined the cream, chocolate and Nestlé® Chokella® until the chocolate is melted and the ingredients are well combined.

11 2. Remove this mixture from the heat and whisk in the vanilla extract.

12 3. Pour the truffle mixture into a shallow dish and allow to cool for 2 hours

13 4. Shape the truffles into balls of the desired size and place them onto a tray lined with parchment paper.

14 5. Roll the truffles in a crushed biscuit coating and refrigerate until service.

15 Coffee Crème Brulee Cream:

16 1. In an electric mixer combine the cream, coffee and Nestlé Docello Crème Brulee Dessert Mix and whip until firm.

17 Assembly:

18 1. To assemble place three truffles on the tart, a large chocolate disk, cream, a medium chocolate disk, cream and then a small chocolate disk with cream. The shape should resemble a pear.