Recipe for Chocolate Pudding Tart   Hendrik Wüthrich

Original recipe: https://www.youtube.com/watch?v=oTtjeqYl_Gw

Ingredients (for a mould with 18cm diameter)

- 180 grams of unsalted butter
- 105 grams of powdered sugar
- 75 grams of ground almond
- 1.5 grams of salt
- 5 eggs
- 75 grams of bread flour
- 300 grams of cake flour
- 35 grams of cocoa powder
- 345 grams of milk
- 300 grams of heavy cream
- 3 grams of gelatin
- 15 grams of water
- 120 grams dark chocolate
- 60 grams of brown chocolate
- 160 grams of sugar

You also need:

- Fridge/freezer
- Mould for cake
- Thinly meshed sieve

Recipe:

Take 180 grams of unsalted butter and mix it with 105 grams of powdered sugar until homogeneous. Then, whisk an egg and mix it with the butter and sugar. Do this with 2 eggs. Next, add 75 grams of ground almond, 20 grams of cocoa powder, 300 grams of cake flour and 75 grams of bread flower. Mix this until it becomes homogeneous. Now, divide the dough into two pieces, each 5mm thick. Wrap these in plastic and put them in a fridge to cool down.

Once the dough is cool enough, cut it to the appropriate size and put it into the mould. Then, put something into the mould to press against the bottom and sides so that they're held in place to prevent melting. Next, you should bake it for 20 minutes in a 180 degrees preheated oven. Once it's baked, place this part of the cake into a fridge/freezer to cool it fast.

For the second part, whisk 4 eggs in a bowl. Then add 100 grams of sugar and mix them. Now, cut 100 grams of dark chocolate and 50 grams of brown chocolate. Heat up 300 grams of milk and 240 grams of heavy cream. Once warm enough, add the chocolate and let it melt in the milk and cream. Once that's done, slowly pour the milk with chocolate into the eggs and sugar while whisking. Let the resulting ganache cool down.

Recipe for Chocolate Pudding Tart   Hendrik Wüthrich

Once it's cool, pour the ganache into the baked dough within the mould and bake it in a 180-degrees preheated oven for 55 minutes. After it's done baking, let it cool again.

Now, mix 15 grams of water with 3 grams of gelatin. Then, mix 50 grams of cocoa and 60 grams of sugar with 60 grams of heavy cream and 45 grams of milk. Warm this up and add 20 grams of dark chocolate and 10 grams of brown chocolate. Let the chocolate melt. Now, take it off the stove and stir in the gelatin. Finally, pout this on top of the rest of the cake through a thinly meshed sieve.

Let it all cool down before eating.