

CHOCO LOCO



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Guli Hariyanto



Arie Yulianto

A delicious chocolate tartlet filled with espresso ganache and topped with cashew nuts, fresh berries and a drizzle of mango honey.

- Sub Category Name
Food
Desserts
- Recipe Source Name
Dilmah Real High Tea Global Challenge 2015
- Activities Name
Real High Tea

Ingredients

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Tartlet Shells

- 65g Butter
- 65g Castor Sugar
- 75g Flour
- 5g Baking Powder
- 25g Cacao Powder

Filling

- 75g Cream
- 100g Dark Couverture



- 75g Cream
- 100g Milk Couverture
- 5g Espresso

Garnish

- 50g Cashew nuts
- 40g Mango honey
- 100g Fresh berries

Methods and Directions

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- Place soft butter and sugar in a bowl and combine well. Add white flour, baking powder and cacao powder.
- Knead the dough only until all ingredients are mixed well. Refrigerate for 2 hours.
- Roll out on dusted marble top and cut to desired shape.
- Press into small tartlet moulds and bake in a preheated oven at 170°C.
- Heat the cream in two separate saucepans. Take off heat and add the two couvertures.
- Let it cool down and fill into two separate piping bags. Pipe ganache into tartlet shells.
- Garnish with chopped cashew nuts, fresh berries and mango honey.

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