

LEXUS CULINARY PARTNER

Chef
Emily Roux



A B O U T

The youngest of the Roux family—a culinary dynasty started by her grandfather Albert and carried on by her father, Michel—Emily Roux grew up in England and France.. Since 2010, she has worked in kitchens such as La Table du Lancaster in Paris, in Alain Ducasse’s Le Louis XV in Monaco before returning to London to work with her father at Le Gavroche. In 2018, Roux opened her own restaurant alongside her husband and co-chef Diego Ferrari called Caractere in Notting Hill.

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P E R S P E C T I V E

I love to eat both English and French desserts. I grew up with both Eton Mess and milles feuilles. The English excel at desserts meant for sharing; the French are a bit more delicate. This definitely falls on the French side, but chocolate is a pretty universal pleasure. There are no borders to loving it.

CHOCOLATE TART



PREP TIME

6 HRS



COOK TIME

30 MIN



SERVES

8



DIFFICULTY

2 / 5

CHEF EMILY ROUX

INGREDIENTS

For the salted caramel:

100g of Sugar
120g of double cream
30g of salted butter

For the chocolate:

200g of dark chocolate
200g of butter
4 egg yolks
4 egg whites
15g of caster sugar
150g of brown sugar
50g of flour
75g of salted caramel (recipe below)

For the chocolate pastry casing:

450g of flour
60g of almond powder
180g icing sugar
300 g butter, room temperature
2g salt
30 cacao powder
2 eggs

DIRECTIONS

FOR THE SALTED CARAMEL

Melt the sugar in a large frying pan until golden color. Preheat the cream before pouring directly over the caramel, whisking continuously. Finally, add the salted butter and leave to cool.

FOR THE CHOCOLATE MIX

Melt the chocolate and butter over a bain-marie. Whisk the egg whites and add the caster sugar. Once the chocolate/butter mixture is completely melted and at room temperature, add the yolks, flour and finally salted caramel to the mix. Delicately add the egg whites to the previous mix.

FOR THE CHOCOLATE PASTRY CASING

Place butter, salt and icing sugar together in a stand mixer. Once homogenized, add the eggs to the mixture. Finally, mix in the flour & cacao powder; knead the dough until smooth. Set aside for a couple of hours in the fridge.

TO ASSEMBLE

Preheat oven to 180C. Thinly roll out the chocolate pastry into 10cm diameter mould/ring. Place in oven for 5 minutes. Remove and let cool. Add the chocolate cake mixture to the tart and return to the oven for an additional 8 minutes. Serve with a dusting of icing sugar and cacao powder with a generous scoop of your favourite ice cream.

