



Irresistible Ceiba

The memory of a warm custard tart served as an after-school snack.

RECIPE BY **ARNAUD MONTROBERT**

RECIPE FOR AN 18 CM DIAMETER RING 3.5 CM HIGH

GLUTEN FREE

COCOA SHORTCRUST PASTRY

Rice flour	135 g
Butter	110 g
Caster sugar	20 g
Salt	2 g
COCOA POWDER 100%	15 g
Milk	35 ml
Egg yolks	20 g

Mix all dry ingredients together in a mixer with a paddle, finish with milk and egg yolks. Roll out between two sheets of baking paper to 2 mm thick. Freeze and cut 3.5 cm bands and cut an 18 cm diameter disc for the bottom. Lining the rings will be done in two steps (firstly the bands on the edges and then the bottom).

FLAN BATTER

Full cream milk	500 g
Cream	150 g
Vanilla	2 g
Egg yolks	120 g
Caster sugar	130 g
Corn flour	36 g
CEIBA 64% WEISS	230 g

Boil milk, cream and vanilla powder. Pour a small amount onto the egg yolks mixed with sugar and corn flour. Pour back into saucepan and boil for 1 minute, before pour onto chocolate. Emulsify with the whisk and pour into raw tart shells. Bake at 165 °C (329 °F) for 40 minutes. Take off the rings a couple of minutes after coming out of the oven. Leave to completely set at room temperature before tasting.

