



## Warm Caramel Tart

*(Advanced) - makes about 48 mini tarts*

*“This dessert is one of the components of a four-part caramel tasting at Jean-Georges restaurant in New York City. The warm caramel tart is made by combining the caramel with a sodium alginate and dropping it into a calcium solution. A simple enough process but when warmed it is a delicious dessert that stays goey in the center. So not the usual tart but so much more fun” - Johnny*

### Soft caramel

1100 grams sugar  
100 grams glucose  
600 grams unsalted butter, cubed and chilled  
1 liter heavy cream, boiling  
2 vanilla beans, split and scraped

### Alginate base

100 grams water  
10 grams sodium alginate

### Calcium bath

1 kilogram water  
20 grams calcium lactate

**Warm liquid caramel tart** (makes approximately 1 tray of 48 demispheres)

650 grams milk  
250 grams Liquid caramel  
25 grams water  
90 grams Alginate base  
2 vanilla beans, split and scraped  
600 grams Caramel mou  
14 sheets gelatin

### Candied black olives

Black olives, in brine  
Simple syrup  
Granulated sugar

### Crispy olive praline

200 grams candied olive paste  
250 grams Manjari chocolate  
250 grams pure praline paste  
290 grams Hazelnut crunchies

### Bacon caramel powder

200 grams Soft caramel  
100 grams rendered bacon fat  
Tapioca maltodextrin n zorbite m

### Garnish

Candied/ toasted hazelnuts

### Soft caramel

Cook the sugar until it is a dark amber caramel before adding the glucose followed by the butter, heavy cream and vanilla bean. Mix well until completely combined and remove from heat, strain and cool. Reserve in the refrigerator.

### Alginate base

Sprinkle the alginate into water and whisk in. Place the mixture in a CVAP until fully hydrated.

### Calcium bath

Combine the water and calcium and bring to a quick simmer to dissolve the calcium. Chill

### Warm liquid caramel tart

Boil the milk, alginate base, vanilla bean, liquid caramel, and water. Blend with an immersion blender and return to a boil. Add the soft caramel. Add the bloomed and strained gelatin blend well with immersion blender. Return to a quick boil. Pour quickly into small flexi-pan demisphere molds. Refrigerate overnight. Unmold tarts, place in the Calcium bath for 20 minutes. Transfer to cold water for 1 minute. Gently dry tart with paper towel. To serve, heat in microwave about 15 seconds.

### Candied black olives

Drain olives and rinse slightly. Cut in half lengthwise. Place in a sauce pot and cover with simple syrup. Bring to a quick simmer. Remove from heat and cool. Strain and toss in a small amount of granulated sugar. Dry in dehydrator for 4 hours. Store in an airtight container.

### Crispy olive praline

Blend Candied black olives into a coarse puree. Melt the chocolate and stir in the praline and olives. Add the hazelnut crunchies. Roll evenly about 1/4-inch thickness on parchment paper. Freeze. Cut into 2 inch squares, reserve in the freezer.

### Bacon-caramel powder

Combine the caramel and bacon fat. Mix in Tapioca maltodextrin in the food processor until the mixture is light and fluffy.

### Assembly

Carefully place a warm caramel tart on plate with the olive praline. Garnish with bacon-caramel powder and some toasted/ candied hazelnuts.