



Chocolate Tart

INGREDIENTS

Sweet pastry

- 125g butter (cold)
- 125g caster sugar
- 2g salt
- 1 large egg (55g)
- 250g plain flour

Dark Chocolate Filling

- 230g pure cream
- 250g dark chocolate
- 75g egg
- 110g milk

Milk Chocolate Chantilly

- 50g milk chocolate
- 150g pure cream

White Chocolate Chantilly

- 50g white chocolate
- 150g pure cream



Serves: 8



Prep Time: 1 hr



Cooking Time: 30-40min

METHOD

To make the Pastry (For 12 small rings or 1 x 24cm ring)

1. Preheat the oven to 160°C.
2. In a large bowl, using the rub-in-method, rub in butter, sugar and flour together. Add the eggs and mix until the dough comes together.
3. Wrap in plastic wrap and chill in the fridge for at least 1-2 hours (it can be made in advance and kept in the fridge).
4. Roll out to 2 mm thick and chill in the fridge for 20-30 minutes.
5. Place in the tart mould and blind bake at 160°C for 12-15 minutes with stones inside until golden brown.
6. Turn the oven temperature down to 140°C.

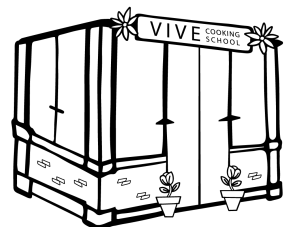
To make the Dark Chocolate Filling

7. In a saucepan on medium heat, bring the cream to the boil, then pour the hot cream into chocolate and stir until smooth.
8. Then add the egg and milk into the ganache and mix well.
9. Place the tart in the preheated oven at 160C. Cook for 5 minutes, then turn off the oven and leave it for 12-15 minutes until cooked. The tart is cooked when it is no longer liquid, but still has a slight wobble.



Nourish - Inspire - Share

www.vivecookingschool.com.au #vivecookingschool





To make the Milk Chocolate Chantilly

10. In a saucepan, bring the cream to the boil, then pour into chocolate and stir until smooth.
11. Let it cool down in the refrigerator for at least 2 hours, or on a bath of ice cubes until very cold.

To make the White Chocolate Chantilly

12. In a saucepan, bring the cream to the boil, then pour into chocolate and stir until smooth.
13. Let it cool down in the refrigerator for at least 2 hours or on a bath of ice cubes until very cold.

Assembling

14. When the dark chocolate base is cool and set, whisk both chantilly until soft but still keeping its shape and put in a piping bag with nozzle. Then pipe over the chocolate.
15. Decorate with some cacao nib, chocolate drop, cacao powder.



Nourish - Inspire - Share

www.vivecookingschool.com.au #vivecookingschool

