

RECIPE

Rich Chocolate Tart.



Difficulty **Easy**

Ready in **1 Hour**

Serves **10 people**

Tips

Flavours can be added into the anglaise after desired thickness, For Example: a Cointreau Liqueur can be added for a boozy orange twist. A Disorrano could sweeten the richness of the chocolate in the tart.

Garnish this dessert with a sprig of fresh mint, or for nut lovers, a dusting of pistachio.

Ingredients

For Anglaise:

330ml Double Cream.

330ml Milk.

6 Egg Yolks.

100g Caster Sugar.

1 Vanilla Pod.

For Chocolate Tart:

400g Dark Chocolate.

50g Glucose Sugar.

500g Double Cream.

100g Butter.

Preparation

For Anglaise:

1. Bring the Cream, Milk and Vanilla Pod up to the boil in a medium pot.
2. Whisk the Egg Yolks and Sugar together in a bowl until a light and creamy colour.
3. Pour a small amount of the cream mixture into the egg and stir to loosen the mixture, before adding all contents, back into the pot.
4. Once this is back on the heat you cannot stop stirring until the mixture is thick.
5. When thick, remove from heat and allow mixture to cool completely.

For Chocolate Tart:

1. Place the Cream and Butter into a medium pot and melt the Butter, before bringing the pot to the boil.
2. Place the Dark Chocolate and Glucose Syrup into a bowl and leave in a warm area.
3. Once the Cream has reached the boil, pour into the Dark Chocolate and stir until combined.
4. Sieve the mixture into a measuring jug and pour into the tart cases.
5. Place the tarts into the fridge until the mixture has set.