



MINI CARAMELISED WHITE CHOCOLATE TARTS

Makes: 24

Preparation: 50 minutes to 1 hour

Cooks: CircoTherm 160°C, 10 minutes



INGREDIENTS

300g **white chocolate**
100g caster sugar
1 tbsp **butter**
1 tbsp **crème fraîche**
24 mini **pastry cases**
Sea salt crystals

Allergens highlighted in **bold**.

PREPARATION

1. Preheat your oven to 160°C.
2. Place 200g of white chocolate onto a parchment lined baking sheet and place into the preheated oven. Roast for 10 minutes, until the whole surface has turned golden and caramelised. Remove and set aside.
3. Whilst the chocolate is roasting, melt the sugar in a wide pan, over a medium heat. Once the sugar has melted, cook until the caramel is a pale amber colour, remove from the heat.
4. Stir in the butter, followed by the crème fraîche. Be careful, as it may spit. Break the remaining white chocolate into the mixture, followed by the roasted chocolate.
5. Blend with a stick blender to ensure a completely smooth consistency.
6. Spoon into pastry cases whilst still hot. Allow to fully cool and set, before finishing with a scattering of sea salt crystals.

