

Dark Chocolate Tart with Hot Chocolate Sauce

Ingredients

Chocolate sweet pastry

270g salted butter
180g caster sugar
2 large eggs
500g plain flour
40g cocoa powder

Chocolate Tart Mix

510g dark chocolate - 70% cocoa
355ml double cream
210ml whole milk
180g whole eggs (approximately 3 large eggs)

Hot Chocolate Sauce

300g 70% dark chocolate
235ml water
150g caster sugar
2.5g salt



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Method

Chocolate sweet pastry method

1. In an electric mixer with paddle attachment fitted, cream the butter and sugar together.
2. Beat in the eggs one at a time until smooth.
3. Sift flour and cocoa powder together. Fold in the flour mix until the mix just starts to come together, then finish by hand to ensure its not over mixed.
4. Divide into two and cling film flattened to 2 cm in thickness.
5. Reserve in fridge for up to 10 days or freeze for up to 4 weeks.
6. Roll the pastry to 3mm in thickness and line a 24cm fluted tart case with the pastry. Trim the excess but leave a good overhang of pastry. Dock the pastry with a fork.
7. Blind bake at 160°C for 30mins. Turn the pastry after 15 minutes, remove baking beans and cook for a further 10-15 minutes.
8. Remove and cool slightly, then brush the inside of the tart case with melted cocoa butter.

Chocolate Tart Mix Method

1. Pre heat oven to 140°C.
2. Melt the chocolate over a bain-marie.
3. Bring the cream and milk to a boil and remove from heat.
4. Whisk the eggs until pale and fluffy. Then pour the cream mixture over the eggs and whisk together. Pass the mixture through a sieve over the chocolate and whisk gently to emulsify.
5. Pour the mixture into the blind baked pastry case and bake for 18-20 minutes or until just set with a slight wobble in the middle. Remove from oven and place tray onto a wire rack to cool.

Hot Chocolate Sauce Method

1. Place all ingredients into a pan. Bring to the boil and stir occasionally.
2. Reduce the heat to a simmer for 1 minute, at approximately 70°C. (Use NEFF's Frying Sensor to guarantee perfect results).
3. Remove from heat and leave to cool.
4. Heat up to temperature when needed.