



Chocolate Tart

Cooking Time: 10 mins

Preparation Time: 20 mins

Servings: 8

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This rich, luxurious dessert is drizzled with delicious blackcurrant coulis - creating a tempting addition to any dessert menu.

Ingredients:

- 1 x 20cm tart ring
- 110ml Kerrymaid Whipping Cream
- Ravifruit Blackcurrant Coulis, as required
- 450g Sweet pastry
- 300g Dark chocolate
- 110g Unsalted butter
- 4 Eggs
- 1 Egg, yolk only
- 110g Sugar

Method:

1. Line the tart ring with sweet pastry and bake blind.
2. Melt the chocolate, butter and cream in a bowl over boiling water.
3. In a mixer, whisk the eggs, yolk and sugar on full speed until thick, light and fluffy.
4. Fold the eggs through the melted chocolate mix very carefully and fill the tart mould to the top.
5. Cook in a cool oven at 150°C/300°F/Gas 2 for 10 minutes. Allow to cool completely.
6. Do not refrigerate.
7. Serve with whipped cream and Ravifruit Blackcurrant Coulis.

