

Amedei Chocolate Tart

Serves 8

INGREDIENTS

Chocolate tart mix

250g 70% Amedei "chuao" chocolate
150ml double cream
200ml milk
3 whole eggs

Chocolate pastry

250g butter
250g sugar
500g plain flour
2 eggs

METHOD

Pastry base

- 1- take the butter at room temperature and mix with the sugar.
- 2- add the flour and rub the ingredients together until crumb stage.
- 3- create a well in centre of the mix and crack the eggs into it .
- 4- slowly work the eggs into the mixture until it forms a smooth dough. Wrap in clingfilm and leave to rest in fridge for 24 hrs.
- 5- once rested roll out on a cold surface to a thickness of 4mm and line a 20cm diameter tart case with it. Leave to chill in a fridge for a further 2 hours.
- 6- blind bake the tart case in the oven for 20 minutes at 170c.
- 7- remove the blind baking beans and cook for another 15 minutes with the surface exposed until pastry is crisp.

Tart

- 1- heat up the milk and cream and pour over the chocolate and mix until the chocolate has melted.
- 2- gently work the eggs into the chocolate mix until it is completely smooth.
- 3- Pour the tart mix into the tar case and bake in an oven for 45 minutes at 90c
- 4- Allow to rest and serve at room temperature.



Shay Cooper – the Bingham