

Miele

Chocolate tart

By Miele

1 hour 15 minutes

Preparation time

45 minutes

Cooking time

12 serves

Serves



INGREDIENTS

Chocolate shortcrust pastry

250 g butter
215 g caster sugar
2 eggs
475 g plain flour
40 g cocoa
Pinch of salt

Filling

4 egg yolks
1 tbsp custard powder
5 tbsp caster sugar
200 g dark chocolate, chopped
450 ml cream
50 ml milk

METHOD

Chocolate shortcrust pastry

1. In a freestanding mixer with paddle attachment, cream butter and sugar until pale and fluffy.
2. Add eggs, one at a time, mixing to combine.
3. Sift together flour, cocoa and salt. Add to the mixer and mix on low speed until just combined.
4. Wrap in cling wrap and leave to rest for at least half an hour in the refrigerator.

Chocolate tart

1. Roll pastry to approximately 3 mm and line a 30 cm rectangular flan tin. Chill in the refrigerator for 30 minutes.
2. Preheat oven on Intensive Bake at 160°C with baking tray positioned on shelf position 1.
3. Combine the yolks, custard powder and sugar in a saucepan. Add the chocolate, cream and milk and place over low heat, Induction setting 2. Whisk for five minutes or until chocolate melts and mixture is smooth. Remove from heat.
4. Pour mixture into pastry case and bake for approximately 45 minutes, or until set.
5. Remove from the oven, set aside to cool then place into the refrigerator to firm.
6. Cut into individual portions, dust with icing sugar and serve at room temperature with seasonal berries and whipped cream.