



# 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 fridge.

#### Chocolate tart

- 1. Roll pastry to approximately 3 mm and line a 30 cm rectangular flan tin. Chill in the fridge 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 fridge to firm.
- 6. Cut into individual portions, dust with icing sugar and serve at room temperature with seasonal berries and whipped cream.