

LIGHT AS A FEATHER CHOCOLATE TART

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*A LOVELY WAY TO
ENJOY CHOCOLATE.
IT IS SO LIGHT YOU
CAN EAT MORE THAN
1 SLICE.
I ONCE ATE 4 SLICES
WITH A LOVELY
ESPRESSO COFFEE.*

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CANNON
THE ART OF COOKING

INGREDIENTS

500g sweet pastry
300g dark chocolate
100g unsalted butter
100mls double cream
4 eggs
1 egg yolk
100g fruit sugar

METHOD

Line a 20cm ring with the sweet pastry and bake blind (or alternatively buy a ready baked tart base).

Melt the chocolate, butter and cream in a bowl over boiling water.

Using a mixer, whisk egg yolk, eggs and fruit sugar on full speed until thick, light and fluffy.

Fold the egg mix through the melted chocolate very carefully and fill the tart base with the mix.

Cook in a cool oven at 150°C for 10 minutes.

Allow to cool but DO NOT REFRIGERATE.