


Chocolate Tart

Cuisine: English
Food category: Desserts



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Company: Retigo





Program steps


Preheating:


200 °C

1


 Hot air


 0 %


 Termination by time

 00:15

hh:mm

 180 °C

 100 %



Ingredients - number of portions - 8

| Name | Value | Unit |
|------------------------------|-------|------|
| ready-made shortcrust pastry | 375 | g |
| double cream | 300 | ml |
| sugar | 10 | g |
| sea salt | 2 | g |
| Unsalted butter | 50 | g |
| dark chocolate 70% | 200 | g |
| Whole milk | 50 | ml |
| Clotted Cream | 100 | g |

Nutrition and allergens


| Allergens: | |
|----------------------------------|----------|
| Minerals: | |
| Vitamins: | |
| Nutritional value of one portion | |
| Energy | 320.9 kJ |
| Carbohydrate | 26.8 g |
| Fat | 19.8 g |
| Protein | 5.3 g |
| Water | 0 g |

Directions

Line a tart tin with the pastry and blind bake.
Heat the cream, sugar and a little sea salt in the oven until hot, then place the butter and chocolate into the cream and mix, at the end, pour in the milk and continue mixing.
When the mixture has cooled a little, pour into the blind baked pastry, sprinkle with more of the sea salt and place in the refrigerator.

Serve with clotted cream

Recommended accessories



Stainless wire shelving