

Chocolate and ginger tarts

Cuisine: **French**
Food category: **Desserts**



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Company: **Retigo**





Program steps


Preheating: 190 °C


1


 Hot air


 100 %

 Termination by time

 00:10 hh:mm


 170 °C


 100 %





2


remove the baking beans and paper and put it back in the oven


 Hot air


 100 %

 Termination by time

 00:10 hh:mm

 170 °C

 100 %



Ingredients - number of portions - 6		
Name	Value	Unit
plain wheat flour	5	g
ready-made shortcrust pastry	375	g
dark chocolate 70%	250	g
double cream	250	ml
ginger root, peeled and finely chopped	75	g

Nutrition and allergens	
Allergens: 1	
Minerals: Ca, Cu, Fe, K, Mg, Mn, Na, P, Se, Zn	
Vitamins: A, B, C, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	479.2 kJ
Carbohydrate	39.4 g
Fat	29.8 g
Protein	8.1 g
Water	0 g

Directions

Preheat the oven to 170C.

Dust the work surface with flour and roll the dough out thinly. Use it to line the Retigo snack 11 moulds but fill only 6 moulds. Trim away any excess.

Line the tart case with baking parchment, fill with baking beans and bake in the oven for 10 minutes. Remove the baking beans and paper and cook for a further 10 minutes or until the base of the tart is golden-brown and cooked through. Remove the tart from the oven and set aside to cool.

Meanwhile, heat the chocolate and cream in a saucepan set over a medium heat, stirring continuously until the chocolate melts and mixture is smooth and thick.

Sprinkle the finely chopped stem ginger over the base of the tart, reserving a little to garnish.

Pour the chocolate mixture into the tart shell and chill in the fridge for 45 minutes, or until set. Sprinkle over the remaining stem ginger.

Recommended accessories



Vision Snack