


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	Value
Energy	320.9 kJ
Carbohydrate	26.8 g
Fat	19.8 g
Protein	5.3 g
Water	0 g

Recommended accessories



Stainless wire shelving

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