



CHOCOLATE TART

METHOD

Sprinkle the raspberries evenly over the pastry crust.

Melt the dark chocolate in a bowl over boiling water and carefully melt the butter separately in a pan, making sure the butter does not burn. Allow them to cool to a warm temperature.

Using a small hand whisk, gently stir the 2 egg yolks and 3 eggs into the melted chocolate; don't be vigorous as you are not trying to get air in, just to mix thoroughly.

Next, add the caster sugar and stir that in. Finally, gently and patiently work in the melted butter.

Pour the chocolate mixture over the raspberries in the tart shell.

Bake the tart for 11 minutes - no more, no less. This gives you a tart that is still a bit wobbly in the centre. Leave to cool on a rack. Serve at room temperature or cold.

INGREDIENTS

- 55g raspberries
- 145g plain dark chocolate
- 115g unsalted butter, at room temperature
- 2 large egg yolks, lightly whisked
- 3 large eggs, lightly whisked
- 2 tablespoons golden caster sugar
- Flan case

