DARK CHOCOLATE TART

By Chef Sebastien Lepinoy

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Step 1: Carob Dough

T45 Flour 130g, Almond Powder 50g, Sugar 75g, Carob Powder 10g, Salt 1g, Unsalted Butter 85g, Whole Egg 25g

1   Slice the butter, which is at room temperature, into small cubes

2   Place the flour, almond powder, sugar, carob powder, butter cubes and salt in a mixing bowl

3   Make a well in the middle of the bowl and add in the eggs

4   Continue to combine all ingredients into a smooth, homogeneous dough

5   Wrap with cling film, and allow it to rest in the refrigerator for 1 hour

6   Dust the table top with a generous layer of flour

7   Roll out the dough into 2mm thickness

8   Line a 16cm diameter tart pan with the dough

9   Leave the dough to rest for 20 minutes, pre-heat the oven at 170°C

10 Bake tart shell for 12-15 minutes and set aside to cool

Step 2: Chocolate Mix

Cream 200g, Dark Chocolate 70% 65g, Dark Chocolate 64% 65g, Whole Egg 65g

1   Bring the cream to a boil in a saucepan

2   Pour the boiling cream over dark chocolate

3   Wait 1 minute before mixing the chocolate and cream together

4   Add in the whole egg and mix well

5   Set the oven at 180°C

6   Pour the chocolate mix into the baked tart shell

7   Bake for 6-8 minutes

8   Remove from the oven and leave to cool for 2 hours before serving

9   Keep at room temperature, best consumed within the day