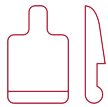




Crème Egg Tart



PREPARATION TIME: 30
MINUTES



COOKING TIME: 50 MINUTES



SERVES: 12

Ingredients

Base

2 cups plain flour, sifted
1/4 cup hazelnut meal
1 tablespoon castor sugar
125g butter, softened
1 egg, beaten
1 tablespoons water, as needed

Filling

350g white chocolate, chopped
3/4 cup cream
1/4 cup castor sugar
50g butter, cubed
3 eggs, extra, beaten
7 chocolate crème eggs, halved on the join
Melted dark chocolate, extra for drizzling, if desired
Cream, for serving

Method

Preheat oven on CircoTherm, 180°C.

Combine the flour, hazelnut meal, sugar and butter in food processor and process just until the mixture resembles breadcrumbs. Add the egg and water then process briefly to combine. Turn onto a lightly floured surface and gently knead to form a ball. Flatten the pastry into a disc then wrap in plastic wrap and chill for at least 1 hour.

Roll the pastry between 2 sheets of baking paper to line a 26cm round fluted tart pan with removable base. Trim then prick the base well with a fork. Chill a further a further 1 hour. Bake the pastry base for 10-12 minutes until light golden. Allow to cool.

Combine in a saucepan the chocolate, cream, sugar and butter. Stir over induction cooktop level 5 or gas FlameSelect cooktop level 5 until melted and smooth then transfer to a bowl to cool.

Whisk the eggs through the cooled mixture until well combined. Place the prepared pastry case into a universal tray then pour the filling into the pastry base.

Reduce the temperature to 150°C and bake for 20 minutes. Place the chocolate eggs, cut side up decoratively into the custard then continue baking for 20 minutes or until the filling is just set (it will be a little wobbly still). Allow to cool thoroughly on a wire rack before removing from the pan. Drizzle with extra melted chocolate if desired. Serve at room temperature with a dollop of cream.

Notes
