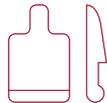




Chocolate Peppermint Tart



DIFFICULTY: EASY



PREPARATION TIME: 30
MINUTES



COOKING TIME: 30 MINUTES



SERVES: 6-8

Ingredients

Base

250g plain flour
125g butter, softened
1 egg, beaten

Filling

450g dark chocolate
250ml cream
75g butter, cubed
3 whole eggs
1-2 tsp peppermint essence
Cocoa powder for dusting

Method

For the pastry, place the flour and butter in a medium bowl and mix with your hands until semi combined. Add the egg and form a ball.

Place the pastry between 2 sheets of baking paper and roll out into a circle 4-5mm thick. Place in the fridge and chill for 30 minutes. Remove from the fridge, roll out to about 3 mm and place into a greased 20cm flan tin. Using a fork prick the base of your pastry and set aside while making the filling.

Place the chocolate, cream and butter into a medium saucepan. Place on Induction level 5 and stir until everything has melted together. Remove mixture from the heat and allow for cool for 5 minutes. Add the eggs and peppermint essence whisking thoroughly until all has combined.

Preheat oven on CircoTherm® Intensive at 190°C and place a wire rack on shelf level 1. Pour the chocolate mixture into the pastry shell. Place tart in the oven and bake for 30-35 minutes. The tart is cooked when it wiggles like a firm jelly. Allow to cool at room temperature for at least 1 hour before serving. Dust the top of the tart with cocoa powder.

Notes

The pastry shell and filling are cooked together using NEFF's CircoTherm® Intensive saving time, no blind baking required. The tart can be made the day in advance, remove from the refrigerator an hour before serving.

This recipe is prepared with NEFF's CircoTherm® Intensive. | We use Australian tablespoons and cups: 1 teaspoon equals 5 ml; 1 tablespoon equals 20 ml; 1 cup equals 250 ml. | All herbs are fresh (unless specified) and cups are lightly packed. | All vegetables are medium size and peeled, unless specified. | All eggs are 55-60 g, unless specified.