

CHOCOLATE AND SALTED CARAMEL TART

Preparation time: 1 hour
Cooking time: 25 minutes
Use: 29cm (11in) loose-based tart tin
Serves 12-14

PASTRY

- 350g (12oz) plain flour
- 75g (3oz) icing sugar
- 125g (4½ oz) unsalted butter, cold
- 2 eggs

CARAMEL

- 45g (1½ oz) glucose syrup
- 275g (10oz) sugar
- 150ml (5fl oz) double cream
- 1 level teaspoon rock salt
- 25g (1oz) unsalted butter, diced

GANACHE

- 400ml (14fl oz) double cream
- 45ml (1½ fl oz) honey
- 350g (12oz) dark chocolate, minimum 60% cocoa solids, chopped
- 175g (6oz) unsalted butter, diced

To make the pastry, sift together the flour and icing sugar and cut the butter into chunks. Place in the food-processor and process, adding in the eggs at the end, until a dough forms. Roll out the pastry using quite a

lot of flour as it can stick easily. Place it carefully into the tart tin. Chill in the fridge for about 30 minutes. Preheat the oven to 180°C/350°F/gas mark 4.

Blind-bake the pastry by covering it with greaseproof paper or baking parchment, filling with baking beans and cooking for about 15–20 minutes. Remove the beans and paper and continue to cook the pastry case for a further 10 minutes or until it has developed a light golden colour. Remove and leave to cool.

To make the caramel, pour the glucose syrup into a deep saucepan and bring to the boil. Add the sugar, gradually stir and continue to cook until the sugar has started to caramelize and turned a golden brown colour. At the same time, in a separate saucepan, bring the cream and salt to the boil. Remove the caramel from the heat and very carefully add the cream to the caramel, but be extremely careful as the mixture will rise rapidly in the saucepan and could cause serious burns. Using a hand-blender, mix until smooth over a low heat. Remove from the heat, add the diced butter and stir before pouring into the cooled pastry case.

To make the ganache, bring the cream and honey to the boil and pour over the chopped chocolate. Mix carefully with a spatula, working from the centre outwards. Once the mixture has cooled a little add the diced butter, and stir gently until the butter has melted. Pour the ganache on top of the caramel and leave to set in a cool place for about 4–6 hours.

HINT: This sweet pastry shrinks a lot, so when you place the pastry in the tin, make sure it reaches high up the sides of the tin.



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