

ITALIAN PINE NUT TART WITH CHOCOLATE SPREAD

Preparation time: 35 minutes
Chilling time: 45 minutes
Cooking time: 30–35 minutes
Use: 23cm (9in) fluted, loose-based tart tin
Serves: 6–8

PASTRY

- 310g (11oz) plain flour
- 1 teaspoon baking powder
- 100g (3½ oz) unsalted butter, cold, plus a little melted for greasing
- 150g (5oz) caster sugar
- 2 large eggs, beaten
- 2 tablespoons water

FILLING

- 300g (11oz) chocolate hazelnut spread

TOPPING

- 1 large egg yolk
- 1 tablespoon milk
- 3 tablespoons pine nuts
- 1 tablespoon icing sugar for dusting

Preheat the oven to 180°C/350°F/gas mark 4. Lightly brush over the tart tin with a little melted butter.

To make the pastry, sift the flour and the baking powder into a bowl and rub in the butter until the mixture resembles breadcrumbs. Add the sugar and then mix in the eggs and some of the water. Mix together using your hands and then form a ball. Turn on to a lightly floured board and knead gently using the heel of your hand until the mixture is smooth and even. Cover and chill for 45 minutes.

Roll out three-quarters of the pastry on a lightly floured board to a size larger than the tart tin. Press lightly into the prepared tart tin and trim. Spoon the chocolate spread into the pastry base to cover it. Roll out the remainder of the pastry and place it on top of the chocolate spread. Press the edges of the top and bottom pastry together to seal it.

To make the topping, beat together the egg yolk and the milk, then brush it over the top layer of pastry. Sprinkle the pine nuts evenly over the top of the tart and bake for 30–35 minutes until light brown. Dust with icing sugar and leave to cool before serving.



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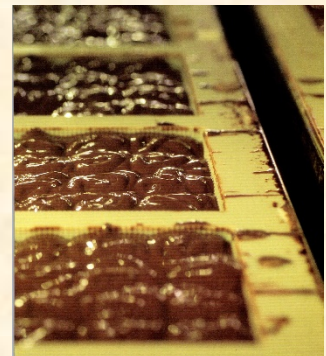
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