



MOORISH TART

Preparation time: 30 minutes
Cooking time: 40 minutes
Chilling time: 3 hours
Use: 20cm (8in) tart tin

PASTRY

- 175g (6oz) plain flour
- 40g (1 1/2 oz) icing sugar
- 125g (4 1/2 oz) unsalted butter
- grated zest of 1 Seville orange (reserve the orange for the filling)
- 1 large egg, beaten

FILLING

- 150g (5oz) dark chocolate, minimum 60% cocoa solids, broken into pieces
- 225ml (8fl oz) double cream
- 4 large egg yolks
- 50g golden caster sugar
- juice of 1 Seville orange

Preheat the oven to 190°C/375°F/gas mark 5.

To make the pastry, process the flour, icing sugar, butter and orange zest in a food-processor to the breadcrumb stage or rub the ingredients together between your fingers. Add the beaten egg and mix until the pastry forms a ball. Wrap in greaseproof paper and leave to rest in the fridge for 30 minutes.

Roll out the pastry on a lightly floured board and place it in the tart tin. Prick the base with a fork and cover it with baking parchment and baking beans, bake it blind for 20 minutes, then remove the beans and the paper and continue to bake for a further 10 minutes. Remove from the oven and leave to cool.

Place the chocolate and the cream in a heatproof bowl suspended over a saucepan of barely simmering water.

To make the filling, beat the egg yolks and sugar together until light and fluffy. Stir the melted chocolate and cream together and then add the egg mixture. Replace the bowl over the saucepan of simmering water and stir until the mixture thickens. Add the orange juice and stir for about 2–3 minutes or until the mixture thickens again. Do not allow the mixture to boil. Pour into the cooled pastry case and chill until set.



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