

## Bitter chocolate tart

This is rich velvety tart, perfect for a special occasion. Serve with chilled pouring cream or crème fraîche.

Prep time: 35 minutes plus resting time

Cook time: 30 minutes

Serves 8

For the pastry

185g (6 1/2 oz) plain flour, plus extra for dusting

95g (3 1/2 oz) cold unsalted butter, in cubes

75g (3 oz) caster sugar

pinch of salt

1 small egg, lightly beaten

a little milk, if needed

For the filling

250g (9 oz) dark, bitter chocolate (70-75% cocoa solids)

185g (6 1/2 oz) cold, unsalted butter

4 large egg yolks

4 large eggs

40g (1 1/2 oz) caster sugar

You will also need a 23 cm (9 in) loose-bottomed metal tart tin, 4 cm (1 1/2 in) deep, lightly greased and a baking sheet.

In a food processor mix the flour, butter, sugar and salt together until smooth. Add the egg and stop mixing as soon as the mixture comes together. Turn the pastry onto a lightly floured board and using your fingertips, form it into a flat disc. Wrap in cling film and refrigerate for at least 30 minutes before using.



Roll the pastry out on a lightly floured surface and line the tart tin, leaving the pastry 3 mm (1/8 in) proud of the tin to allow for any shrinkage. Refrigerate the pastry case for at least 30 minutes before cooking it.

Pre heat the oven to 170C, (325F), Gas mark 3. Line the tart case with baking parchment and fill with baking beans (or rice) and put the tin on the baking sheet. Bake the pastry for 15 minutes, remove the baking beans (or rice), prick the pastry base with a fork and bake for a further 4-5 minutes or until golden brown.

If any cracks appear in the pastry while it is cooking, brush them with a little of the egg white (leftover from the filling) mixed with a few drops of milk, to seal them.

Chop the chocolate and butter and place both in a heatproof bowl. Place the bowl over a pan of simmering water, making sure the bottom of the bowl doesn't actually touch the water. Leave to melt, then take the bowl of the pan and leave the mixture to cool slightly.

Meanwhile, put the yolks, eggs and sugar in a large mixing bowl and using an electric hand whisk, whisk together until the mixture trebles in volume (about 5 minutes). Quickly, stir in the melted chocolate and butter and pour the filling into the tart case. Bake the tart for 8 minutes or until the mixture has slightly risen. Allow to cool completely serving.