

Cadbury's chocolate tart

Serves 1-6

220gm Plain flour

100gm Butter diced (unsalted preferably)

30gm Caster sugar

2 tablespoons cold water

Place the flour, sugar and diced butter into a mixing bowl and rub together until a sandy like consistency, then add the water, mix together, then cling film and chill for approximately 20 mins.

In the meantime... Preheat your oven to 180c

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Prepare your tart case by brushing some melted butter around the inside and then dusting with flour before banging off the excess. (I do this even if the tart case is non-stick as it helps to remove once cooked). The tart case I'm using is 8 inches.

Take the pastry from the fridge and roll out to the thickness of a £1 coin and lay into the tart case. Crimp the sides round and ensure the bottom is flat with no breakages, trim any pastry hanging around the sides.

Lay some grease proof paper and baking beans and 'blind bake' @ 180c for 15-20 mins, remove the beans and place back in the oven to dry out for 2-3 min. Remove and allow to cool for now.

Hard part done!

Now the filling... 420ml of double cream

340gm Cadbury's milk chocolate

1 teaspoon vanilla essence

2 eggs and 1 egg yolk

Heat the cream and vanilla essence but don't boil, then add the chocolate and melt.

In a separate mixing bowl whisk the eggs + yolk before slowly pouring the chocolate cream mix in and mixing well.

Pour the mix into the pre baked tart case and cook at 105c for approximately 1-2 hours, when it stops wobbling and sets remove from the oven and allow to cool.

Remove the tart case and decorate with some dusted icing sugar!