



CHERRY AND CHOCOLATE TART (Serves 6)

FOR THE PASTRY CASE

INGREDIENTS:

100g unsalted butter
90g icing sugar
Pinch salt
1 ½ eggs, beaten
300g plain flour

METHOD:

1. Place the cold diced butter into a bowl with the flour and rub together with your fingertips until it reaches a breadcrumb consistency.
2. Sift the icing sugar and salt into the bowl and stir it in until evenly mixed.
3. Beat the eggs together and stir into the flour mix.
4. Knead the mix gently until it comes together in a ball.
5. Wrap in cling film and leave to rest in the fridge for at least 2 hours or overnight.
6. Roll the dough out to about 3mm thickness on a floured surface and line six 9cm tartlet moulds which have been greased and floured.
7. Rest the pastry in the fridge for 30 minutes.
8. Fill the tartlets with blind-baking beans and bake in the oven at 180°C for 20 minutes or until the pastry is cooked through.
9. Remove the beans and cool the tartlet case on a wire rack.

FOR THE CHERRIES

INGREDIENTS:

250g cherries, pitted
50ml kirsch
25g caster sugar

METHOD:

1. Put the sugar and kirsch into a pan. Warm gently and stir until the sugar has dissolved.
2. Put the cherries into a bowl and pour the warm kirsch over them.
3. Cling film the bowl and, when cool, store the cherries in the fridge overnight.

TO COOK THE TART

INGREDIENTS:

150g dark chocolate at 60% cocoa solids
50ml milk
135ml double cream
1 egg



METHOD:

1. Put the milk and cream into a pot and bring to the boil.
2. Add the chocolate using a whisk, mix until the chocolate dissolves completely.
3. Beat the egg into the chocolate mix whisking vigorously.
4. Place 8-10 whole cherries in each pastry case and then pour the warm tart mix into the moulds.
5. Cook in the oven at 150°C for around 8 minutes. When cooked the mix should set like a custard and have a smooth shiny surface.
6. Remove the tarts from the oven and leave to cool.