



CHOCOLATE TART

INGREDIENTS

- Cream 300g
- Milk 100g
- Chocolate 70% 150g
- Eggs 2

METHOD

1. In a pan place the milk and cream, bring to the boil.
2. Pour on top of chocolate mix using a whisk until fully melted and incorporated.
3. Add eggs and whisk constantly, pour mix into tartlet case or mould.
4. Cook at 120c until cooked (cooking time will depend on the size of tartlet case).