



Bitter Chocolate Tart, with Iced Orange Water

Recipe by City Cafe, City Inn

INGREDIENTS

Makes 10 Portions

350g sweet pastry
Egg wash
400g bitter chocolate (70% cocoa)
225 butter
100ml double cream
2 eggs
3 egg yolks
90g caster sugar
2 tablespoons of strong fresh coffee

METHOD

1. Roll the pastry out to 3mm thick. Line the tart ring, leaving the edges hanging over, trim when cooked. Bake blind for 20 minutes on 180 deg. remove the beans and bake until the base is golden.
2. Remove from the oven and egg wash the tart and place back into the oven for 2 minutes to seal, remove and set aside.
3. Put the chocolate and butter in a heat proof bowl set over a pan of hot water until completely melted.
4. Whisk the eggs, egg yolks and sugar to a sabayon. Lightly whip the cream and fold into sabayon.
5. Fold 1 third of the sabayon into the melted chocolate, then fold this mixture into the remaining sabayon until evenly coloured.
6. Pour into the pastry case and cook on 160 deg. for 20 minutes. Remove from the oven and leave to cool at room temperature.
7. For service; cut a wedge of tart, and allow to get up to room temp. Serve with a ball of iced orange water.

