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Chocolate Tart with Summer Fruits

Ingredients

Pastry

- 190g plain flour
- 70g white sugar
- 75ml olive oil
- 75ml water

Chocolate Mousse

- 270g milk chocolate
- 120g water
- Kettle with 750ml water
- Fruit to garnish
- We suggest $\frac{1}{4}$ pnt raspberries,
 $\frac{1}{4}$ pnt strawberries and $\frac{1}{2}$ an orange
- Pinch of cocoa to dust

Chocolate Tart with Summer Fruits

Method - Pastry

1. Mix all the ingredients for the pastry together until it forms a soft dough. If it is a bit crumbly add a drop more water.
2. Put the dough in the fridge for 1 hour to rest...it's very tired.
3. Lay a sheet of baking paper on the bench as flat as you can. It needs to be a little bigger than your tart case.
4. Sprinkle the baking paper with flour and rub some flour into the rolling pin. Rand roll the dough out until about 2mm thick or it starts to tear.
5. Carefully roll up the baking paper with the pastry on top. Lay roll on top of a 20cm tart case (or cases) and then unroll it so the pastry is on the bottom and falls into the case and you can peel off the cling film.
6. Push the pastry into the corners and trim sides. Put the case back into the fridge for 15 minutes and then into the oven for 15-20 minutes until golden. You should ask an adult to help you get it out of the oven.
7. When the case is cool make the mousse

Method - Chocolate Mousse

1. Break up the chocolate into small pieces. Put the chocolate into the medium bowl. Find a saucepan that the bowl will sit on nice and securely. Boil the kettle and very carefully pour about 2 cups into the saucepan and cover with the bowl of chocolate.
2. Put 1 tray of ice cubes into the large bowl.
3. The chocolate should be a bit melty by now. Carefully measure 120ml hot water from the kettle using a measuring jug and pour it into the chocolate. Gently whisk the water and chocolate together and when all the lumps are dissolved move the bowl of the saucepan and into the bowl of ice. Whisk the chocolate until it thickens like cream, this will take about 3 minutes.
4. Spoon the mousse into your tart cases, or a bowl if you prefer. Top with the fruit garnish and either eat it now or pop it in the fridge.

This recipe serves 8.

