

PREP: 45 min
COOK: 20 min
SERVES: 8

Molten Chocolate & Salted Caramel Tarts

The crisp shattering of pastry, a salty-bitter ooze of caramel and a river of molten chocolate filling - these are the most decadent little tarts that will ever leave your oven.

Ingredients

Caramel

1/3 cup (75g) caster sugar
1/3 cup (80ml) cream
1 tbsp butter
a big pinch of salt

Pastry

1 1/2 cups (225g) plain flour
125g unsalted butter, chopped.
1/3 cup (75g) caster sugar
2 tsp Queen Organic Vanilla Bean Paste
1 large egg yolk
1-3 tbsp cold water

Method - Caramel

STEP 1

To make the caramel, place sugar into a medium heavy-based saucepan with a splash of water. Bring to the boil over a medium heat, without stirring, and cook to an amber colour (about 5-7 minutes).

STEP 2

Remove saucepan from heat and carefully add cream and butter, stirring until combined. Return saucepan to heat and bring to the boil. Add salt then turn off heat and set aside to cool completely.

Method - Pastry

STEP 1

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Ingredients

Chocolate Filling

75g dark chocolate (70% cocoa solids)

40g unsalted butter

2 tbsp plain flour

2 large eggs

1/3 cup (80ml) caster sugar

Method - Pastry

To make the pastry cases, rub-in or process flour and butter until mixture resembles breadcrumbs. Add sugar and mix to combine. Add Vanilla Bean Paste, egg yolk and water and combine until mixture comes together. Knead lightly on a floured surface, then wrap in cling wrap and refrigerate for 30 minutes.

STEP 2

Take pastry out of the fridge and roll out to 3-4mm thickness. Using a circle cutter, cut out eight, 4 inch (10cm) circles and carefully transfer to a greased muffin tin pan. Press the pastry into the holes firmly, overlapping the edges if needed. Prick the bases a few times with a fork.

STEP 3

Preheat oven to 170C (fan forced). Place muffin tray into the freezer for at least 15 minutes, and then bake for 15 minutes, or until golden and cooked through. The freezing should prevent the pastry shells from shrinking in the oven.

Method - Chocolate Filling

STEP 1

Melt the chocolate and butter together in a small bowl in the microwave in two to three 30 second bursts, stirring well after each period. Stir the flour into the chocolate mixture.

STEP 2

Whip the eggs and sugar together in a mixer or with handheld beaters until very light and pale, about 5 minutes. Gently fold chocolate mixture into egg mixture until there are no streaks remaining in the batter.

STEP 3

Pour 1-2 tsp of caramel into each tart shell, and then divide the chocolate filling between the shells.

STEP 4

Bake for 6-8 minutes or until the tops of the tarts are matte, and the tarts have only a slight jiggle in the middle of the filling. Leave to cool briefly, before serving warm or hot, with ice cream, cream whipped cream or simply as is!

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