QUEEN
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PREP: 35 min
COOK: 1 hour 10 min
SERVES: 8

Chocolate Ganache Tart with Vanilla Bean Pastry and Candied Orange

This show-stopper of a tart is completely decadent and delicious. From the candied oranges, to the rich ganache filling, and that crumbly vanilla bean pastry - this is lush!

Ingredients

Candied Orange

1 orange

3/4 cup (165g) sugar

2 cups (500ml) water

2 tablespoons (40ml/60g)Queen Glucose Syrup

Vanilla Bean Pastry

1 2/3 cup (250g) plain flour

1/4 cup (40g) icing sugar

1 teaspoon Queen Organic Vanilla Bean Paste

Method - Candied Orange

STEP 1

Cut the orange into 1/2cm slices. Combine sugar, water and syrup together in a small saucepan and place over medium heat until it has reached a boil. Lower the heat, cover and simmer for 3 minutes or until the mixture is clear.

STEP 2

Add the orange slices in one layer and simmer for one hour until the slices become transparent. Then remove the slices and transfer to a wire rack to cool.

Method - Pastry

STEP 1

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Ingredients

125g chilled unsalted butter, chopped

1 large egg yolk

Ganache Filling

400g dark chocolate

1 1/2 cups (375ml) thickened cream

1 teaspoon Queen Organic Vanilla Bean Paste

Method - Pastry

Place flour, icing sugar, vanilla bean paste and butter in a food processor and pulse until the mixture resembles breadcrumbs. Add the egg yolk with 2 tablespoons of iced water, and process until the mixture forms a ball. Remove, wrap in cling film and place in the refrigerator for 30 minutes.

STEP 2

Preheat the oven to 180 degrees Celsius. Roll out the pastry to 26cm in diameter and gently transfer to a 22 cm removable base tart case. Gently push the pastry into all corners of the case.

STEP 3

Cover with baking paper, then top with baking weights (or rice) and bake for 15 minutes. Remove the weights and paper, then bake for an additional 5 minutes. Remove the tart case from the oven and set aside to cool completely.

Method - Ganache

STEP 1

Place chocolate in a large mixing bowl and set aside. In a small saucepan bring the cream to a boil over medium heat. Once boiling pour the cream over the chocolate and stir until smooth and creamy. Add vanilla and stir until combined.

STEP 2

Top with candied orange slices and serve.

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