



PREP: 25 min
COOK: 45 min +
chilling
SERVES: 12-14

Choc Jaffa Tart

This decadent dessert is the perfect balance of rich chocolate and fresh, sweet orange. Pile the cream high for added drama and finish with a drizzle of zesty orange syrup.

Ingredients

Pastry

- 1 ¾ cups (260g) plain flour
- ¼ cup (25g) almond meal
- ¼ cup (30g) cocoa
- 1 cup (50g) powdered sugar
- Pinch of salt
- 150g cold unsalted butter, cubed
- 1 large egg
- 1 tsp Queen Vanilla Bean Paste

Filling

- 230g dark chocolate, finely chopped
- 80g unsalted butter, room temperature

Method - Pastry

STEP 1

Process flour, cocoa powder, sugar, and salt in a food processor for a few seconds until combined. Add butter and pulse until mixture has a sandy consistency. Add egg and vanilla extract, and process until dough just starts to clump together, but still quite crumbly.

STEP 2

Turn dough out onto a piece of cling wrap and form into a ball. Flatten slightly into a disk, wrap in cling wrap and refrigerate for 1 hour.

STEP 3

Preheat oven to 190°C (fan forced) and grease and line the base of a 23cm tart tin with a removable base. On a lightly floured surface, roll out dough to fit tin. Place gently into tart tin, brushing away any excess flour. Trim pastry edges, cover with cling wrap and chill for 15 minutes.

STEP 4

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Ingredients

2 large eggs
½ cup (125ml) thickened cream
¼ cup (55g) caster sugar
¼ tsp salt
1 tsp Queen Vanilla Bean Paste
3-4 tsp orange zest, finely grated

Orange Syrup

Juice and zest of 1 orange
1 tbsp sugar
1 tbsp Queen Glucose Syrup

Whipped Cream

600ml thickened cream
2 tbsp icing sugar
2 tsp Queen Vanilla Bean Paste
1-2 oranges, to decorate

Method - Pastry

Line pastry with baking paper and fill with pastry weights or rice. Bake for 10 minutes. Remove paper and weights and bake for a further 5-10 minutes. Remove from oven and set aside to cool. Reduce oven to 150°C.

Method - Filling

STEP 1

Melt chocolate, butter and orange zest in small saucepan over low heat, stirring until smooth. Remove from heat and allow to cool for 10 minutes.

STEP 2

In a large bowl, whisk together eggs, cream, sugar, salt and Vanilla Bean Paste. Whisk chocolate mixture into egg mixture until combined.

STEP 3

Pour filling into cooled pastry and tap gently on bench top to bring any air bubbles to the surface. Bake for 20-25 minutes until filling is set around the edges and middle has a slight wobble. Cool completely in tin. Refrigerate for 2 hours.

Method - Orange Syrup

STEP 1

Combine juice, zest and sugar in a small saucepan. Over a medium heat, cook until mixture has reduced slightly and thickened. Remove from heat and allow to cool.

Method - Whipped Cream

STEP 1

Whip cream, sugar and Vanilla Bean Paste to firm peaks. Dollop cream over tart and top with slices of fresh orange.

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