

PREP: 75mins
COOK: 90mins
SERVES: 12

Chocolate Raspberry Tart

This stunning Chocolate Raspberry Tart combines layers of flavor and texture in a show-stopping dessert that's as beautiful as it is delicious. A buttery vanilla bean shortcrust forms the perfect crisp base for a vibrant homemade raspberry curd, balanced with a touch of tang from citric acid. It's all topped with a silky dark chocolate ganache and finished with a playful scattering of colorful chocolate eggs – perfect for your Easter celebrations.

Ingredients

Shortcrust Pastry

Queen Finest Vanilla Bean Pod
80g butter, softened
125 g icing sugar
1 large egg
200 g plain flour

Method - Shortcrust Pastry

STEP 1

Slice the vanilla pod in half lengthways and scrape out the seeds. Set the empty pod aside.

STEP 2

Mix together the butter, icing sugar and vanilla seeds using a hand mixer or stand mixer. Add the egg and flour and mix until just combined. Wrap in cling wrap and place in the fridge to chill for approx. 1 hour.

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Ingredients

Raspberry Curd

375 g fresh or frozen raspberries

75 g sugar

½ tsp citric acid (approx. 2.5 g)

2 tbsp (30 ml) water

3 large egg yolks

30 g corn flour

3 tbsp (45ml) water

60 g butter, softened

Chocolate Ganache

220 g dark chocolate, chopped roughly

50 g butter, softened

Pinch of salt

Decoration

100 g colourful, coated chocolate eggs

Method - Shortcrust Pastry

STEP 3

Briefly knead the shortcrust again and roll out into a 3-5mm thick, circle on a lightly floured work surface. Place the dough in a greased tart tin. Poke the base thoroughly using a fork and then place in the fridge again to chill for approx. 15 minutes.

STEP 4

Preheat the oven to 160C fan forced. Cover the shortcrust with baking paper and top with rice or pie weights. Bake for 15 minutes. Take out from the oven, remove the baking paper and peas and bake for another approx. 15 minutes until golden brown. Set aside to cool.

Method - Raspberry Curd

STEP 1

Puree raspberries, sugar, citric acid and 2 tbsp (30ml) water. Then press through a sieve into a saucepan, removing the seeds. Add reserved split vanilla pod and heat over low heat for 2 minutes.

STEP 2

Combine egg yolk, corn flour and 3 tbsp (45ml) water in a separate small bowl until smooth. Then add to raspberry mixture and cook at medium heat, simmering for approx. 1 minute. Remove from the stove, take out the vanilla pod and mix in the butter. Spread the curd over shortcrust, then set aside to cool at room temperature for approx. 10 minutes. Then place the tart in the fridge for 20 minutes to chill.

Method - Chocolate Ganache

STEP 1

Add dark chocolate to a medium bowl. Gently heat cream in a saucepan until it just comes to a light simmer.

STEP 2

Pour over chocolate, add the butter and using a hand blender, blend until smooth and shiny then pour over the raspberry curd.

STEP 3

Place the chocolate eggs on top of the tart and press lightly. Place the tart in the fridge to chill until set. Tip: The tart will keep in the fridge for around 2 days.

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