

## *Chocolate & Hazelnut Tarts*

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**Yield: 16 Individual tarts**

**Cuisine: British**

Preparation Time: 15 Minutes

Cooking Time: 20 Minutes

### **Ingredients:**

250 ml	Milk
500 ml	Double cream
540 g	Good quality dark chocolate, broken into pieces
130 g	Hazelnuts, chopped
3	Medium eggs
1 Pack	Ready-made Dessert Pastry

### **Method:**

1. Line individual tart cases with dessert pastry, rest and blind bake until completely cooked through.
2. Pre-heat the oven to 170°C.
3. Warm the milk and cream and then add the chocolate pieces and allow it to melt slowly with a gentle simmer.
4. When the chocolate has melted, allow mixture to cool slightly and mix in the eggs and broken hazelnuts.
5. Pour the mixture into the pre-cooked tart cases, place into the oven and cook for approx. 20 minutes or until the tart has just cooked. It should not wobble too much in the middle when shaken gently.

### **To Serve:**

Serve with a big dollop of clotted cream – yum!

### **Chef's Notes:**

Chocolate – use 55% cocoa solids dark chocolate for a silky smooth finish to the tarts. 75% - 80% above cocoa content, the chocolate sets like rock!

Barry Callebaut Belgian chocolate is fab – see KWFOODS online to source it or MAKRO.