

Sweet As Chocolate Tarts

I've called these the "Sweet As Chocolate Tarts" because they are so easy to make. The next time someone asks you to bring a plate or make dessert you can say "sweet as" knowing they will look and taste fantastic.

Making these tarts you can buy the sweet cases from the supermarket (like I did) and I would highly recommend it. You can normally find them in the bakery section. I bought the medium size. If you would like to make your own pastry you need to make a sweet short pastry, the Edmunds recipe book will have one. You could use muffin tins to make the tarts, remember to line with tinfoil before you shape the pastry into them.



I have filled the tart with a version of a chocolate ganache, the recipe for this is below. A chocolate ganache recipe is infinitely flexible and you are limited only by your imagination. You could add a pinch of chill and cinnamon to your recipe, maybe raspberry jam or ginger lovers might like to mix in chopped ginger. Let your imagination go wild. You can also make this with milk or dark chocolate.

Ingredients

200g Devonport Chocolates Callets (I used 56% dark chocolate)
160ml Cream (sorry but you can't go lite on this recipe)

Set your pastry cases up on a tray – this recipe made 12 of the medium size cases.

Put your chocolate callets and cream into a saucepan. Put the saucepan on low (yes I mean low) and stir continuously until all the chocolate has melted and is mixed into the cream. It will look lovely and glossy. This is a great recipe to do with kids as good chocolate melts at body temperature so the mix should never get above that.

Pour the ganache into a jug and set aside.

Wait until the ganache has started to thicken up a bit but is still able to be poured out of the jug. This is the time to mix in any extra flavours you would like to add, start with a little and build it up.

Pour your chocolate mix into your cases.

Put the tarts in the fridge to set them.

If you want to decorate using white chocolate (as above) you need to do it while the chocolate is still warm and then put in the fridge. All I have done is pipe a stripe of white chocolate down the center of the tart and then drawn a wiggle through it with a skewer.

If you want your decoration to sit on top of your tart you will need to put your tarts in the fridge first and then add your decoration.

Enjoy! Have fun with this one and experiment with flavours and decorations.

