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Chocolate and Kiwifruit tarts

This is a deliciously simple and crowd pleasing dessert that is perfect to serve as a High Tea treat. I've served this as a dessert for many dinner parties and guests always come back for seconds. Make sure you use the best quality chocolate and keep your pastry as thin as possible. You can substitute the kiwifruit for another base filling; I make the same recipe using blueberries, figs and even salted caramel!

Ingredients:

150gm plain flour
100gm butter- room temp
50gm caster sugar
1 Tbs water
150gm good quality dark chocolate
150gm double cream
3 kiwifruits
Spray oil

Equipment:

Scales
Mixer with dough hook
Food processor or a hand processor with chopping blade
Baking paper
6 x 8cm tart tins
And oven set to 170 C
Baking beads or rice

To make the sweet crust pastry:

Use a mixer with a dough hook to blend the flour, butter and sugar until it resembles breadcrumbs. Add a small dash of water at a time until the mix begins to clump. Removed and knead lightly then form a ball and store in the fridge for 30 mins. Separate dough into 6 balls and roll each between baking paper to form a thin sheet of pastry to fit tart tins. Give tart tins a quick spray with oil and line with pastry. Refrigerate for 30 mins. Line pastry shells with baking paper and fill with rice to blind bake. Bake for 10 minutes, then remove rice and baking paper and bake for a further 5-7 minutes until golden.

To make the filling:

Heat double cream over a med-high heat until boiling point, stirring occasionally. Remove from heat when boiling. Blend chocolate until it resembles crumbs, then add to cream and stir to combine.

To assemble:

Peel and thinly slice kiwifruit and lay in the bottom of each tart shell
Fill each tart with chocolate mixture, then place in the fridge to set for at least an hour.

To serve:

Top each tart with a small wedge of kiwifruit.

