

Less than 1 hour (plus chilling time)

Serves 8

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Ingredients:

Pastry:

- 1 cup (150g) cake flour + extra for dusting
- ¼ cup (30g) cocoa powder
- ½ cup (60g) icing sugar
- Pinch salt
- ½ cup (125g) chilled butter, cubed
- 1 egg, whisked
- ¼ cup (60ml) ice-cold water

Filling:

- 2 cups (500ml) cream
- ½ cup (100g) castor sugar
- 300g dark chocolate, chopped
- 2 eggs
- 1 tsp (5ml) vanilla essence
- 1 punnet (200g) fresh raspberries + extra punnet for serving

Method

1. Preheat oven to 180°C.
2. Place dry ingredients for pastry in food processor.
3. Add butter cubes and blitz until it has a sand-like consistency.
4. While motor is running, add egg then water – just enough until pastry comes together.
5. Shape into a flat 10cm disc, wrap in clingfilm and chill for 10 minutes.
6. Roll pastry out on a floured surface into a 20-23cm circle.
7. Line a loose-bottomed tart tin with pastry.

8. Prick base with a fork, line with baking paper and fill with beans/rice.
9. Blind-bake pastry for 12-15 minutes, remove beans and paper, then bake for another 5-8 minutes until golden.[Click here for a step-by-step on blind baking pastry.](#)
10. Heat cream and sugar in a pot until steaming hot, stirring to help sugar dissolve.
11. Remove from heat, pour over chocolate in a bowl and stir until chocolate is melted.
12. Whisk in eggs and vanilla essence.
13. Place raspberries in tart shell, pour in chocolate mixture and bake tart for 20-25 minutes. (It should still be slightly wobbly in the middle.)
14. Cool at room temperature, then refrigerate for at least 1 hour to set.
15. Serve topped with extra raspberries.

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