

Less than 45 minutes (chills for 2hours)

Serves 6-8

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Ingredients:

- 1 roll (400g) shortcrust pastry, defrosted
- Flour, for dusting
- ½ cup (100g) sugar
- 1½ cups (375ml) cream
- 3 slabs (150g each) dark chocolate, chopped
- Mixed nuts and/or cocoa powder, for garnishing
- Ice cream or whipped cream, for serving

Method:

1. Preheat oven to 200°C.
2. Roll pastry out on a floured surface to about 4mm thick.
3. Line a 20cm loose-bottomed tart tin with pastry, pricking the base with a fork.
4. Blind bake (filled with rice/beans and baking paper) for 15 minutes.
5. Remove the rice/beans and paper and return to the oven to bake completely until golden - about 10 minutes.
6. Cool tart shell completely.
7. Heat sugar and cream in a saucepan until sugar dissolves.
8. Remove from heat, add chocolate and stir until melted.
9. Pour chocolate ganache into tart shell and even out the top with the back of a spoon.
10. Chill in the fridge for up to two hours.
11. Serve topped with chopped nuts or a dusting of cocoa powder, and with whipped cream or ice cream.