

Less than 1 hour

Serves 6

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Ingredients:

- ½ large packet (250g) Romany Creams
- ⅓ cup (80g) melted butter
- 2 large slabs (150g each) dark chocolate
- ½ tub (500ml) chocolate mousse
- Strawberries, for serving (optional)

Topping:

- 1 cup (150g) chopped white chocolate
- 1 cup (150g) dark chocolate
- 1 cup (150g) caramel chocolate
- 3 Tbsp (45ml) milk

Method:

1. Blitz biscuits in a food processor until fine.
2. Add melted butter and blitz to combine.
3. Press crumb mixture into the base of a 22cm tart dish (even out using the back of a spoon or a glass with a flat bottom).
4. Melt 2 chocolate slabs in a glass bowl over a pot of simmering water until smooth.
5. Remove from heat and cool to room temperature - watch that it doesn't set again.
6. Mix mousse into cooled chocolate.
7. Spoon chocolate mixture onto biscuit base, smoothing out with the back of a spoon.
8. Place in the fridge to set (about 30-40 minutes).
9. For topping, place chopped chocolate in three separate bowls, add 1 Tbsp (15ml) milk to each bowl and melt (in the microwave or over a double-boiler).
10. Cool slightly before pouring ¼ cup (60ml) in the centre of the tart, starting with the dark

chocolate, then caramel and milk chocolate in concentric rings.

11. Refrigerate tart for at least 30 minutes to set the chocolate topping.
12. Serve with strawberries, if you like.

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