

Chocolate Tart

- 1 tart shell, baked blind...shortcrust pastry, thin...10 inch (25cm) flan dish
- 11fl oz (315ml) double cream
- 2 level tbsps caster sugar
- Tiny pinch of salt
- 4oz (115g) butter softened
- 1lb (455g) 70% dark chocolate - or higher depending on how rich you want it to be
- 4fl oz (100ml) milk
- Cocoa powder for dusting

Place double cream, sugar and salt in a pan and bring to the boil.

As soon as the mixture has boiled, remove from the heat and add the butter and chocolate - which you've broken into pieces.

Stir until it has completely melted.

Allow the mixture to cool slightly, stirring in the cold milk until smooth and shiny.

Sometimes this mixture looks like it has split. Allow to cool down a bit more and whisk in a little extra cold milk until smooth.

Scrape all the mixture into the cooked and cooled pastry shell.

Shake the tart to even it out and allow to cool for around 1-2 hours until it is at room temperature.

Dust with the cocoa powder.

The pastry case needs to be short and crisp and the filling should be smooth and cut like butter.