



Strawberry Chocolate Tart

Ingredients

Chocolate Pastry

- 250ml Flour
- 60g Cocoa powder
- 5ml Vanilla essence
- 60g Caster sugar
- 75g Butter, softened

Filling

- 200ml Double cream
- 30ml Caster Sugar
- 120g Butter
- 450g Dark Chocolate
- 100ml [Wild Appetite Strawberry Chocolate Sauce](#)
- [Wild Appetite Strawberry Flavor Pearls](#) to decorate



Method

To make the pastry, put the flour, cocoa powder, caster sugar, vanilla essence and butter in food processor and blend.

Take out and knead together – chill for 10 minutes

Roll out to about 3mm thick and press into a tart tin

Line with baking paper and fill with rice or pasta (blind bake)

Bake at 160°C for about 20 minutes or until the pastry is crisp

To make the filling, gently simmer all the filling ingredients together, until melted. Allow mixture to cool slightly then pour into a cooled base and set for 4 hours.

Serve with [Wild Appetite Strawberry Flavor Pearls](#).