

SEASONAL BLEND: MEXICAN DARK CHOCOLATE TART



MAKE THIS AGAIN!

SEASONAL BLEND

Find this blend online, or substitute with these everyday Spicery Larder ingredients:

3 tsp mixed spice and ½ tsp chilli powder

Discover more about the Spicery larder at thespicery.com/larder

MEXICAN DARK CHOCOLATE TART

Mexico is the birthplace of chocolate, and it's used in combination with chillies, sweet spices, seeds, nuts and dried fruit to make one of the country's favourite dishes - mole poblano. We're using those same classic flavours in this delicious chocolate tart - the ancho chilli gives a very mild level of heat but also a lovely sweet flavour reminiscent of dried fruit.

Prep

5 mins

Cook

20 mins

Heat



Serves

12

- 300ml **double cream**
- 2 **egg yolks**
- 170g **good quality dark chocolate** - broken into small pieces
- 2 tbsp **sugar**
- 1 **pre-baked sweet pastry case** (approx 20cm diameter)
- 50g **raisins**
- 1 tbsp mix of **pumpkin and sesame seeds** (optional)
- **Sour cream** to serve

(1 portion of
**MEXICAN DARK
CHOCOLATE TART BLEND**
= 2 tbsp)

If you're making a bigger batch, scale up the fresh ingredients in proportion but the spices only by $\frac{2}{3}$ or it will be too spicy!

- 1 Preheat the oven to 150°C/gas mark 2
- 2 Simmer the cream, raisins, sugar and the **MEXICAN DARK CHOCOLATE TART BLEND** in a small saucepan, stirring regularly, for 3 minutes or until the sugar has dissolved
- 3 Leave for a minute to cool slightly, then pour the warm cream mixture over the chocolate and stir together until the chocolate melts. Stir in the egg yolks until evenly combined
- 4 Pour the mixture into the pastry case and bake for 15 minutes until the tart is just set with a slight wobble in the centre
- 5 Sprinkle the sesame and pumpkin seeds (if using) over the tart and chill in the fridge for at least 2 hours until firm
- 6 Serve in slices with a spoonful of sour cream on the side