



Cornish Salted Caramel Chocolate Tart



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Crisp sweet pastry filled with gooey salted caramel and indulgent chocolate ganache. Dreamy!

Cook Time: 30 minutes total

Ingredients

TCL Caramel Sauce with Cornish Sea Salt

1 roll of shortcrust pastry

100g dark chocolate (70-80%) - chopped

120ml double cream

Butter (for greasing the tart tin)

Equipment

1 loose base 9 inch tart tin

Ceramic baking beans

1. Preheat oven to 180 degrees (fan).
2. Roll out your pastry and place the tin upside down onto the flat pastry. Cut a ~2 cm border around the tart tin.
3. Grease the inside base and edges of your tart tin. Gently press the dough into the bottom of the tart tin, then work the pastry up the sides of the tin to form the tart. Let the pastry edge hang over the sides of the tin to prevent the pastry from sinking.
4. Line the inside of the tart with baking parchment and fill with the dried beans, rice or ceramic baking beans.
5. After baking for 15 minutes, take the tart from the oven and remove the baking paper and beans before putting the tart back in the oven for another 10 to 15 minutes, or until the pastry is dry and set. Transfer to a wire rack to cool.
6. Once the tart has cooled, evenly pour the caramel sauce into the tart case until the tart is roughly half full and pop it in the fridge while you prepare the chocolate glaze.
7. Prepare chocolate glaze: Place the chocolate cream in a heatproof bowl and place the bowl over a saucepan of boiling water (making sure the bowl isn't touching the water beneath) and slowly hand whisk the chocolate until it has just melted and exhibits a smooth consistency.
8. Remove the tart from the fridge and slowly pour the chocolate glaze over the caramel sauce, tilting the tart to ensure an even coverage.
9. Sprinkle some crushed roasted hazelnut's over the tart for decoration and texture. Refrigerate the tart for at least an hour to ensure it is set before serving. Enjoy!