



Chocolate Tart

with passionfruit cheesecake & whipped ganache

INSIGHT – PASTRY CHEF MARCUS BRAUN **ANCHOR FOOD PROFESSIONALS**

This is a seriously indulgent dessert – the sharpness of the passionfruit and the creaminess of the cheesecake balances well with the deeply rich & dark chocolate tart.



Chocolate Sweet Pastry

INGREDIENTS

250g plain flour
25g cocoa powder
100g icing sugar
180g Mainland Salted Butter
2 egg yolks

METHOD

Sieve the dry ingredients and then rub in the softened butter to form a sandy texture.

Add the yolks and mix to bind the dough together until smooth.

Wrap in cling film and chill for 1 hour before using.

Roll out pastry to 3–4mm thickness and line the flan tin. Bake it blind at 180°C for approximately 15 minutes

Passionfruit Cheesecake Crème

INGREDIENTS

180g Anchor Cream Cheese
25g icing sugar
2g vanilla paste
100g passionfruit puree
300g Anchor Cream

METHOD

Soften the cream cheese and then mix through the vanilla, puree, and sugar.

Fold in the semi-whipped cream.

Chocolate Tart Filling

INGREDIENTS

200g dark chocolate couverture
3 egg yolks
100g caster sugar
2g vanilla paste
10g cocoa powder
200g Anchor Cream
Pinch flaky sea salt

METHOD

Gently melt the chocolate over a bain-marie.

Mix the yolks, sugar, salt, cocoa powder & vanilla together until combined.

Mix the egg mixture through the melted chocolate.

Mix the cream through the chocolate mixture & then pour into the blind baked pastry case.

Bake the filling at 160°C until just set – approximately 12 minutes.

Allow to cool completely before removing from the tin.

Whipped Ganache

INGREDIENTS

180g dark chocolate
100g Anchor Cream

METHOD

Bring the cream to the boil and pour onto the chocolate, whisk until smooth and allow to cool.

Beat to a fluffy truffle mixture consistency and pipe onto the tart.

TO ASSEMBLE

Once the chocolate tart has cooled down remove from the tin and pipe the whipped ganache and the passionfruit cheesecake cream on top and decorate as desired.

Tip

Always try and source the best quality chocolate, as it will pay huge dividends in imparting flavour and texture of this tart.

Try exchanging the passionfruit purée for a strong espresso in the cheesecake for another delicious combination with the chocolate tart.