

Ingredients:

8 heatproof ramekins (min. 220 ml), greased
125 g dried cherries
200 g cherry jam
125 g soft butter
130 g raw cane sugar
1 p. Bourbon vanilla sugar
Juice and zest of one lemon
½ tsp cinnamon
3 eggs
50 g ground hazelnuts
220 g flour (all-purpose)
1 p. baking powder
75 ml milk
70 g VIVANI Black Cherry Dark Chocolate bar, chopped
50 g VIVANI Milk Hazelnut Chocolate, chopped
3 tbsp granola
1 cocktail stick

Method:

Roughly chop the dried cherries, mix with the jam and spread across the base of the ramekins.

Cream together the butter, 100g of the sugar, vanilla sugar, lemon zest and cinnamon. Gradually beat in the eggs. Then mix in the flour, baking powder and ground hazelnuts. Finally, stir in the milk and 35g of the Black Cherry Chocolate. Pour the mixture into the ramekins and then bake in a preheated oven (180 °C or 160 °C a fan oven) for 35 min. Once out of the oven, immediately prick holes in the tartlets. Mix the rest of the sugar with the lemon juice. Pour over the tartlets. Leave to cool. Melt the rest of the chocolate in a bain marie and spread over the top. Decorate with the granola.

Level: 1