

Ingredients:

150 g wheat flour, Type 550
½ tsp baking powder
65 g coconut blossom sugar
1 packet bourbon vanilla sugar
3 egg yolks
65 g butter
300 ml cream
2 tbsp agave syrup
200 g VIVANI Superior Dark Chocolate with Chili
150 g VIVANI Fine Dark Chocolate with 92% Cocoa
50 g butter

Method:

Preheat the oven to 210 °C (190 °C for a fan oven).
Quickly mix the flour, baking powder, sugar, egg yolks and butter to form a shortcrust pastry. Wrap in cling film and leave in the fridge for an hour.
Press the pastry into a well-greased tart or springform (26cm) tin, raising it around the sides of the tin. Bake in the oven for approximately 15 minutes until golden brown.
Bring the cream and syrup to the boil, then remove from the heat and stir in the roughly-chopped chocolate. Once the mixture is soft and smooth, pour onto the base of the tart and smooth over. Leave to set in the fridge for one hour.

level: 1