



Chocolate & Caramel Tarts

Pastry

1 ¼ cups plain flour
2 tbsp cocoa powder
1 tbsp caster sugar
80g unsalted butter, cubed and chilled
1 egg

Caramel

20g unsalted butter
¾ cup condensed milk
2 tbsp golden syrup
2 tbsp brown sugar

Chocolate Ganache

¾ cup thickened cream
180g dark cooking chocolate, broken into pieces

1. Combine flour, cocoa and caster sugar into a food processor for 30 seconds
2. Add the chilled butter and pulse or process until mixture resembles fine crumbs
3. Add the egg and process until the dough just comes together
4. Turn out onto a work bench or board and knead slightly to bring it all together. Shape into a disc and wrap in plastic wrap. Store in the fridge for at least 20 minutes to rest and firm up
5. Meanwhile, pre-heat your oven to 180 degrees Celsius and grease a 24 capacity mini-muffin tray with a little butter or spray
6. To make the caramel, place a small saucepan on the stove at a MED-LOW heat. Add condensed milk, butter, brown sugar and golden syrup. Stir to melt and then allow the mixture to come to a boil. Continue cooking (and non-stop stirring!) for 8-10 minutes until the caramel has thickened. You may want to reduce your heat to LOW at this stage. Then take off the heat and allow the caramel to cool
7. Roll out the chocolate pastry between two sheets of baking paper to approx. 5mm in thickness
8. Use a 6.5cm scone cutter to cut circles into your pastry – then one by one, carefully take the pastry discs and shape them into the mini-muffin holes, making little pastry cups. Bake in the oven for 15 minutes
9. Once the pastry cups have cooled, spoon some caramel into each one (allowing a little room on top for the ganache that is still yet to come). Then pop the tarts back in the oven for 5 minutes, to melt the caramel into shape – nice and smooth on top
10. While the caramel tarts are cooling, make the ganache. Place cream in a small saucepan on the stove, on a MED-HIGH heat and bring it to the boil. Take off the heat and add the chocolate pieces, making sure they are covered by the hot cream. Stand for 2 minutes, then use a metal spoon to stir the cream and chocolate together until they combine to become a smooth, glossy ganache. Allow to cool and it will thicken slightly
11. Spoon the ganache on top of the caramel starts – serve and enjoy! Store in an air tight container. You may also want to garnish with drizzled chocolate, chocolate curls, sprinkles, chocolate coated coffee beans or anything your little heart desires!