

Sweet Roll It Pastry Recipes

Roll It



Hand Made
All Butter Pastry

Chocolate Pecan & Caramel Tart

1 375g pack of Roll It Sweet Shortcrust Pastry

Pecan Toffee

50g Butter
75ml Single Cream
100g Light Brown Sugar
150g Pecan Nuts
(roughly chopped)

Chocolate Mousse

200ml Single Cream
100g Dark Chocolate
100g Milk Chocolate

Blind bake a 23cm pastry case case
(see tips on blind baking)
Allow to cool once cooked

Pecan Toffee Layer

Place the butter, cream and brown sugar in a saucepan. Bring to the boil and simmer for 2-3 minutes, until slightly thickened. Remove from the heat. Add the chopped pecans and allow to cool

Once cooled spread over the cooled tart shell

Chocolate Mousse

Place the cream in a saucepan
and bring to the boil

Remove from the heat and immediately
add chocolate, stirring until the chocolate
has melted and mixed with the cream

Pour the chocolate mousse mix over
the pecan mix in the pastry shell

Allow to cool and set
before slicing the tart



Mairéad Finneagan

