

Sweet Roll It Pastry Recipes



Chocolate Tart

1 375g pack of Roll It Sweet Shortcrust Pastry
A 23cm loose bottom pastry tin

350ml Single Cream
200g Good Quality Plain Chocolate
75g Good Quality Milk Chocolate
1 Egg, plus one egg yolk

Preheat the oven to 180C/Gas mark 4

Roll out your pastry to fit the 23cm tin & blind bake in the oven at 180C for 20 minutes. Once the pastry case is cooked turn the oven down to 140C

Break up the chocolate in to small pieces & place in a saucepan along with the cream. Heat gently, stirring until all the chocolate has melted. Be careful not to overheat or boil

In a separate bowl lightly beat the egg & egg yolk, then whisk in to the chocolate & cream mixture

Pour the mixture in to the pastry case & bake for 30 minutes

Note: that most ovens vary, you will know the tart is cooked when the chocolate filling is almost but not quite set



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