

**Miele**

# Chocolate tart Robuchon

By Shannon Bennett

**1 hour 30 minutes**

Prep time

**45 minutes**

Cooking time

**8 Servings**

Serves



## INGREDIENTS

250 g dark couverture chocolate, 53% cocoa solids, roughly chopped  
100 ml milk  
150 ml double cream  
2 eggs, lightly beaten  
435 g sweet shortcrust pastry

## To serve

Cream  
Wild strawberries

## Miele Accessories

Baking tray

## METHOD

1. Pre-heat oven on Fan Plus at 180°C.
2. Roll pastry to 3 mm thickness and line a flan tin measuring 13 cm x 36 cm, making sure to press pastry into the corners. Refrigerate for 30 minutes.
3. Place the pastry flan on a baking tray. Cover pastry with baking paper to come up the sides of the tin. Place ceramic pastry beads or rice on the baking paper for blind baking and bake for 15-20 minutes.
4. Remove beads and paper. If pastry needs a little more cooking, return to the oven without the beads for a few minutes. Cool the pastry shell.
5. Change the function to Intensive Bake at 250°C.
6. Melt the chocolate in the top of a double boiler over a saucepan of simmering water, or directly in a pan on Induction setting 1 until melted.
7. Combine the milk and cream in a saucepan, bring to the boil and pour over the eggs. Strain through a fine sieve into the melted chocolate. Stir with a whisk to combine until smooth, thick and shiny. Pour into cooked pastry shell.
8. Turn off the oven, place the tart in the oven on shelf position 1 and leave for 25 minutes or until the chocolate is set like custard.
9. Remove from the oven and place tart on a cake rack, allow to cool to room temperature.

## To serve

1. Slice into individual portions and serve with cream and wild strawberries.

## Hints and tips

- Carême vanilla bean sweet shortcrust pastry was used for this recipe.
- “My good friend and mentor Thierry Busset passed this recipe onto me via another good friend and chef, Robert Reid, who worked for the legendary Joel Robuchon at his Michelin three-star Le Jamin in Paris. This recipe does not require glazing with chocolate ganache after baking — the baking process is so delicate the tart is left with a mirror finish. Best served simply with chocolate shavings and whipped cream and a fortified muscat from the Rutherglen region in Victoria, Australia. Using an inferior chocolate will compromise the creaminess and richness of this tart”. Shannon Bennett.