

Salted Caramel & Chocolate Tarts



Recipe By Jaxters

Ref: 915

Heading: Puddings

Cuisine: British & Irish

Food Type: Vegetarian

No of Portions: 6

Ingredients & Prep

190 g Plain Flour
150 g Butter cold
50 g Icing sugar
20 g Cocoa powder
1 Egg

1 tsp Vanilla paste

Salted Caramel Filling

300 g Soft Brown sugar
160 g Double cream
120 g Butter salted
50 g Golden syrup
1 tsp Sea salt fine

Chocolate Topping

130 g Dark chocolate
35 g Butter salted
35 ml Double cream

Garnish

sprinkle Sea salt flakes

Method

Step 1 - Place flour, icing sugar & cocoa powder in a bowl mix, then grate in half cold butter, then mix in using finger tips, then grate in the other half of the butter & mix in or pulse to a breadcrumb in a food processor, in a bowl add the egg to the flour mixture & combine to form a dough, if dry add a little water a bit at a time, then wrap in cling film & place in the fridge to rest for at least 45 mins.

Step 2 - Pre-heat the oven to 180°C fan. Lightly grease with some butter 10cm loose-bottomed tart tins to the number or portions selected.

Step 3 - Roll out pastry on a floured worktop with a rolling pin to 4 mm thick then line each tin, cut 14 cm greaseproof paper rounds, scrunch up then put on top of the pastry, then fill tins with baking beads or uncooked rice & bake for 10 mins remove baking beads/rice & paper place back in the oven for a further 2 minutes, remove & allow to cool.

Step 4 - Caramel filling, place all the ingredients into a saucepan over a med heat & bring to the boil stirring & simmer for 5 minutes.

Step 5 - Pour caramel into tart tins equally, then allow to go cold, then place tarts in the fridge for 2 hours.

Step 6 - Place all the topping ingredients in a bowl then place over a saucepan of simmering water (not touching the bottom), melt & mix until chocolate has all melted, then pour on top of the caramel equally, rock tarts side to side to coat evenly, then garnish with a pinch of sea salt flake on each, allow topping to cool then remove from the tins & serve.

Suggestion & Tips

Eat a room temperature. Nice with whipped cream.