



White Chocolate Tart

8 servings



Medium

● up to 60 Min.



Ingredients:

For the Tart:

250 g Sweet Shortcrust Pastry (9 oz)
225 g Dr. Oetker 26% White Chocolate (8 oz)
Dr. Oetker Platinum Grade Leaf Gelatine x 3 leaves
1 Dr. Oetker Free Range Egg White Powder Sachet x 1
150 ml Double Cream (¼ pt) at room temperature
5 ml Dr. Oetker Madagascan Vanilla Extract (1 tsp)

1 White Chocolate Tart:

Preheat the oven to 200°C (180°C Fan, Gas Mark 6). On a lightly floured surface, roll out the pastry to fit a 3cm (1 ¼ inch) deep, 22cm (8 ½ inch) diameter pie tin. Trim the pastry to fit the tin. Place a piece of baking parchment on top of the pastry and fill the centre with baking beans or raw rice.

2 Put the tin on a baking tray and bake for 10 minutes. Carefully remove the paper and the beans or rice, prick the base with a fork and return to the oven for 7-8 minutes to lightly brown and cook the pastry through. Leave to cool then carefully remove from the tin and place on a serving plate.

3 For the filling, break the White Chocolate into pieces and place in a heatproof bowl. Sit the bowl over a saucepan of barely simmering water and leave to melt. Spoon 30ml (2 tbsp) of the melted chocolate on to a clean board and spread thinly, then leave in a cool place to set. Keep the remaining melted Chocolate on the water to keep warm.

4 Meanwhile, cut the Gelatine into small pieces and put in a small heatproof bowl. Cover with cold water and leave to soak for 5 minutes. Drain off the water using a sieve and put the soaked Gelatine back in the bowl. Spoon over 45ml (3 tbsp) very hot water and stir until thoroughly melted.



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- 5 Mix the hot Gelatine liquid into the bowl of warm melted Chocolate until thoroughly blended. Remove the bowl from the water and leave to cool for 10 minutes.
- 6 Make up the Egg White Powder according to the pack instructions and whisk until thick and foamy. In another bowl, whip the cream until it thickens but is not too firm – if too whipped, the cream will be difficult to mix into the Chocolate.
- 7 Using a spatula, scrape out the egg white and whipped cream into the melted Chocolate mixture. Add the Vanilla Extract and then gently fold the ingredients together until thoroughly blended. Spoon the mixture into the pie shell and chill for at least 1 hour until set.
- 8 To serve, using a teaspoon, scrape the Chocolate on the board to make shards and small curls. Scatter over the pie and serve.

Tip from the Test Kitchen

- Chocolate needs to be just at the right texture for making perfect curls or similar decorations; ideally you want the chocolate to be slightly under-set in order for the oils in the chocolate to remain pliable.
- Try to avoid chilling any chocolate you want to use in this way as it will become brittle if over-cold. It is best to allow chocolate to come back to room temperature before attempting to make such decorations if you do have to refrigerate it.

