



Menz Strawberry FruChoc Chocolate Tart

Recipe and image by Laura Bakhtarian

Originally created for Robern Menz

Ingredients

Base

- Careme Vanilla Bean Sweet Shortcrust Pastry

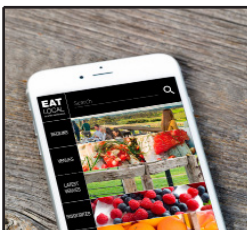
Filling

- 1/2 cup Beerenberg Australian Strawberry Jam
- 250g good quality dark cooking chocolate, chopped
- 1/3 cup Tweedvale Pure Pouring Cream
- 200g fresh strawberries
- 100g Menz Strawberry Flavoured FruChocs

Method

1. To make the pastry, roll the pastry out between 2 sheets of non-stick baking paper to 3mm-thick. Preheat oven to 160°C. Line a lightly greased loose-bottomed, fluted tart tin with the pastry. Trim the edges and prick the base with a fork. Refrigerate for 30 minutes.
2. Line the pastry case with non-stick baking paper and fill with baking weights or rice. Bake for 15 minutes, remove the paper and weights (or rice) and bake for a further 10 minutes or until the pastry is light golden. Remove from the oven and set aside.
3. To make chocolate ganache, combine chocolate and cream in a heatproof bowl over a saucepan of simmering water. Stir with a metal spoon until smooth. Remove bowl from heat. Set aside to cool slightly, stirring occasionally, until ganache is thick and spreadable.
4. Roughly chop 50g of the Menz Strawberry Flavoured FruChocs and set aside in a small bowl.
5. To assemble the tart, pour jam into cooled tart case and spread evenly. Scatter some of the chopped Menz Strawberry Flavoured FruChocs over the jam. Pour chocolate ganache on top of the jam and scatter more of the FruChocs on top. Set in fridge to cool completely.
6. When tart is set, decorate with the fresh strawberries and Menz Strawberry Flavoured FruChocs.

Serves 12.



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