

# Chocolate tart

Ingredients required for 8 persons

**Preparation time** 90 minutes

**Difficulty** difficult

## Ingredients

30 g	coconut oil
70 g	butter
200 g	flour, sieved
2	egg yolks
80 g	powdered sugar
	legumes for blind baking
200 g	70 % cocoa dark chocolate
450 ml	cream
1	egg
2 TL	coffee almond spice oil
1 Päckchen	vanilla sugar
	raspberries, strawberries or blueberries



## Preparation

Knead the sieved flour, powdered sugar, butter, 20 g coconut oil and egg yolks to a smooth dough. Let rest in the fridge for 60 minutes. Preheat the oven to 200 °C. Thinly roll out the dough on a floured worktop and place in a greased springform pan. Press the dough into the sides of the pan to form an edge of 2 cm. Evenly spread out legumes (e.g. dried chickpeas) on the dough until it is entirely covered. Bake for 10 minutes.

Roughly chop the chocolate. Bring 250 ml cream to the boil in a pot, reduce heat and add the chocolate to melt it. Whisk until creamy. Allow to cool slightly and add a whisked egg. Carefully remove the legumes from the cake. Pour the cream into the pastry and bake at 150 °C for 20 minutes. The cream should be set but still move slightly. Allow to cool.

Beat 200 ml cream with coffee almond spice and vanilla sugar. Serve the tart with the whipped cream and fruit, for instance fresh raspberries or blueberries and powdered sugar.