

Chocolate and cherry tart

Cuisine: **Other**
Food category: **Pastry**



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Program steps

1	 Hot air	 100 %	 Termination by time	 00:25 hh:mm	 160 °C	 40 %	
2	 Hot air	 100 %	 Termination by time	 00:15 hh:mm	 140 °C	 40 %	

Ingredients - number of portions - 12		
Name	Value	Unit
plain wheat flour	240	g
butter soft	160	g
powdered sugar	80	g
chicken eggs	1	pcs
dark chocolate 70%	250	g
butter soft	120	g
powdered sugar	50	g
chicken eggs	3	pcs
fresh cherries	120	g

Nutrition and allergens

Allergens: 1, 3, 7	
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn	
Vitamins: A, B, C, D, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	406.8 kJ
Carbohydrate	33.1 g
Fat	28.1 g
Protein	4.3 g
Water	0 g

Directions

First make the tart base, mixing flour, soft butter, sugar and egg until firm dough.
Leave to chill for half hour before rolling the dough and forming the base in prepared tin.
Blind bake for 15 minutes at 160° than bake for another 5 to 10 minutes until centre of the base is golden colour and leave to cool down.
Melt butter with chocolate over bain marie, whisk eggs and sugar until thick and mix all together.
Spread the mixture onto a tart base and divide cherries on top.
Bake in the oven at 140° for 15 minutes and leave to cool.

Recommended accessories



Vision Pan