



Pudding Pie
Cookery School

Cookery parties and courses to suit all ages

01295 713705 - Cook@puddingpie.co.uk - www.puddingpie.co.uk

Chocolate Ganache Tart

Sweet short crust pastry

250 grams of plain flour

50 grams Icing Sugar

125 grams of unsalted butter

1 egg

Dash of milk

½ tsp ground cinnamon

- Sieve the flour and icing sugar into a bowl.
- Chop up the butter and add to the flour and sugar and start to make a crumble using your fingers.
- Add 1 whisked up egg and a tiny bit of milk, ground cinnamon and mix to a dough.
- Do not handle too much, as soon as it is blended cover with cling film and refrigerate for at least half an hour.

To finish the tart:

225g plain or milk chocolate, broken into pieces

300ml double cream

- Line a flan ring with the pastry, bake blind for approx 15 minutes at 180 degrees Celsius.
- Allow the pastry to cool.
- Prepare the filling:
- Melt the chocolate in a heat proof bowl, placed over a saucepan with gently simmering water, once melted add the cream and stir until combined.
- Place in the fridge until set, about an hour.