



Greek silky chocolate tart

20'
Hands on

3 hours'
Hands off

30'
Cook Time

8-10
Portion(s)

1
Difficulty



Ingredients

For the crust

- 8 phyllo dough sheets
- 50 g butter, melted
- 30 g granulated sugar

For the filling

- 3 eggs, medium
- 150 g granulated sugar
- 2 tablespoon(s) water
- 200 g chocolate couverture
- 160 g butter, at room temperature
- 1 teaspoon(s) [vanilla extract](#)
- 1 pinch salt
- 250 g [whipped cream](#)

To serve

- 250 g [whipped cream](#)
- hazelnuts, caramelized
- mint leaves

Method

For the crust

- Preheat oven to 160* C (320* F) Fan.
- Spread the 8 sheets of phyllo dough on a clean working surface and [store](#) the remaining ones.
- Grease a 27 cm round spring form pan with butter.
- Spread one sheet of phyllo dough in the spring form pan, making sure the ends hang over all the way around.
- [Drizzle with butter](#) and sprinkle with sugar.
- Spread the second sheet of phyllo in the pan in a crisscross manner. Drizzle with butter and sprinkle with sugar.
- Repeat the same process until all of the phyllo sheets are done.
- Drizzle butter over the final sheet of phyllo and sprinkle with sugar.
- Turn the overhanging parts of the phyllo inward.
- Place a sheet of parchment over the phyllo and bake for 20 minutes. Remove the parchment and bake for another 10-15 minutes.
- When ready, remove from oven and allow to cool.

For the filling

- Place a [pot](#) full of water over heat and bring to a simmer.
- In a bowl, add the eggs, sugar and water. Place bowl over pot with simmering water, creating a [bain marie](#) or water bath. Whisk continuously until the mixture thickens, then remove from heat.
- Break up the couverture into pieces and place them in a separate bowl. Cover with plastic wrap and microwave for 1 ½ - 2 minutes at 800 Watts.
- Cut the butter up into little cubes and add it to the bowl with the eggs. Mix until the butter melts and cools down the mixture.
- Add the melted couverture, vanilla extract and salt. Whisk until the mixture is completely combined.
- Add the [whipped cream](#) and gently fold with a spatula until completely incorporated.

To assemble

- Pour the mixture over the crust.
- Refrigerate for 2-3 hours or leave at room temperature for 5-6 hours, until the filling cools and thickens.
- Turn out of pan and spread the whipped cream over the top with a spoon.
- Serve with caramelized nuts and mint leaves.

Διατροφικός πίνακας

Nutrition information per portion

| | | | |
|---------------------------|-----------------------|------------------------------|----------------------------|
| 491 Calories (kcal) | 30.0 Total Fat (g) | 18.0 Saturated Fat (g) | 46.0 Total Carbs (g) |
| 25% | 43% | 90% | 18% |
| 26.0 Sugars (g) | 8.0 Protein (g) | 3.2 Fibre (g) | 0.32 Sodium (g) |
| 29% | 16% | 13% | 5% |