



# French Chocolate Tart

**2 hours**

Hands on

**Family**

Portion(s)

**2**

Difficulty



## Method

- Make the tart base with [Sweet Tart Dough](#) and bake as instructed.
- Beat the chilled heavy cream in a mixer on high speed for 2-3 minutes, until it thickens. Refrigerate.
- Cut the chocolate into pieces and put in a bowl. Cover with plastic wrap and melt in a microwave set at 800 watts for 1 minute.
- Make a bain marie. Place a large bowl over a medium pot of simmering water (2-3 cm of water). Add the eggs, sugar and water to the bowl. Be careful the bowl does not touch the hot water. Whisk the ingredients together using a hand whisk. Add 1 teaspoon vanilla extract and start to whisk quickly until the mixture thickens slightly. Remove from heat and add the butter and melted chocolate while whisking continuously until completely incorporated into the mixture.
- Add the whipped cream that was chilling in the refrigerator, to the mixture with the aid of a rubber spatula. Fold gently to combine.
- Fill tart base with mixture and refrigerate for 3-4 hours.
- Serve with [orange lemon marmalade](#).

## Ingredients

- 250 ml heavy cream 35%, chilled
- 3 eggs
- 150 g granulated sugar
- 2 tablespoon(s) water
- 200 g chocolate couverture
- 1 teaspoon(s) [vanilla extract](#)
- 8 tablespoon(s) butter, softened and cut into 1 cm cubes
- [sweet tart dough](#)

## Διατροφικός πίνακας

Nutrition information per 100 gr.

382 Calories (kcal)	24.1 Total Fat (g)	14.6 Saturated Fat (g)	34.5 Total Carbs (g)
19%	34%	73%	13%
20.8 Sugars (g)	5.7 Protein (g)	2.2 Fibre (g)	0.08 Sodium (g)
23%	11%	9%	1%