

## **Super Easy Chocolate Fudge Tart**

Mixture will make 4 small individual tarts. To make one large one, double the mixture and use a large (20-24cm) flan tin.

This is a really quick, easy recipe that is very rich and sweet. If you use white chocolate, it is sweeter and richer than dark chocolate – be warned !!

### **INGREDIENTS**

#### **BASE**

200 grams biscuit crumbs (I use a mixture of Gingernuts and Krispies)  
150 grams melted butter

#### **FILLING**

300 grams dark or white chocolate  
200 mls cream

#### **GARNISH**

2 tablespoons passionfruit pulp  
2 teaspoons lemon juice  
1 punnet strawberries  
2 tablespoons icing sugar  
30 mls liqueur (orange, strawberry or lemon based work well)  
1 tablespoon finely chopped fresh mint

### **METHOD**

1. Mix the biscuit crumbs and melted butter together. Press mixture down firmly on the sides and bottom of the desired moulds.
2. Place a metal bowl over a pot of boiling water (the water level should not touch the bottom of the bowl) Put the chocolate and cream in the bowl and stir well until the chocolate has melted and combined together with the cream to form a smooth sauce.
3. Fill moulds with the chocolate sauce mixture and refrigerate until set.

### **TO SERVE**

1. Trim the green tops off the strawberries and cut in half. Place in a bowl.
2. Add the liqueur, icing sugar and mint then mix together well until icing sugar has dissolved well.
3. In a separate small bowl mix the passionfruit pulp and lemon juice together.
4. Remove the tart from the mould and put on serving plate.
5. Arrange the strawberries decoratively on and next to the tart.
6. Spoon the passionfruit onto the tart and drizzle around the plate.