

# Chocolate, Fennel and Ginger Tart

These indulgent chocolate tarts make a great dessert. They can be made in advance and keep for a week so are perfect to impress at a dinner party. The fennel gives the tart a more grown up element. The pastry is soft, crumbly and very light. The secret to this is not to handle it a lot when making. Served simple with whipped cream, a perfect way to end a meal or simple enjoy for afternoon tea.



## Ingredients (serves 2)

### *For the pastry*

90g Plain Flour  
50g Butter, Chilled and Diced  
1 Egg Yolk  
1 tbsp Cold Water

## For the Tart Filling

50g Butter  
50g Soft Light Brown Sugar  
50ml Double Cream  
50g Dark Chocolate (Broken into small pieces)  
1 tsp Fennel Seeds  
15g Ginger

## To Serve

100ml Double Cream  
1tbsp Icing Sugar  
Mint Leaves



### Method

Start by making the pastry. Into a large bowl sift the flour and add the butter. With your fingertips rub together until the mixture resembles fine breadcrumbs. Beat the egg with the water in a small bowl and add to the flour mixture. Mix together carefully by hand until a ball of dough has formed. Empty onto a lightly floured surface and bring together into a ball. Cover with cling film and chill for 20 minutes in the fridge. Preheat the oven to 180°C (gas mark 4).



On a floured surface, roll out the pastry to approximately 3mm thick. Line your tart cases with the pastry and prick the bottom of the cases with a fork. Leave to chill in the fridge for 20 minutes.

Once 20 minutes has elapsed remove the pastry cases from the fridge and line with baking paper and beans. Bake for 12 minutes. Remove the baking beans and paper and return to the oven for a further 5 minutes. Remove from the oven and leave to cool.

Whilst the pastry is cooling, make the filling. In a medium sized saucepan over a medium heat, add the butter and sugar and heat until the butter has melted, stirring all the time. Once melted add the cream and boil for 2 minutes. Remove from the heat for 8 minutes. Add the chocolate, ginger and fennel and whisk until the chocolate has melted.



Pour the chocolate mixture into the tart cases and leave to cool at room temperature for an hour. Place in the fridge for a further 2 hours to continue to set. Remove from the fridge 30 minutes prior to serving.

To serve, whip the cream and icing sugar together until thick and smooth. Garnish the tart with mint.

Enjoy!