



# Easy Chocolate Tart with Marinated Strawberries

## Chocolate Tart Ingredients

- 250g plain biscuits (we use McVities Original Digestives)
- 125g butter
- 1½ tbsp golden syrup
- 150g dark chocolate (Lindt 70% cocoa is best)
- 150g milk chocolate (Lindt is best)
- 3 tbsp icing sugar, plus extra for dusting
- 250ml thickened cream for whipping

## Marinated Strawberries Ingredients

- 2 punnets strawberries
- Juice 2 x oranges
- 1 x tbsp icing sugar

## Chocolate Tart Method

- Crush the biscuits to breadcrumbs either with a rolling pin or blitzing in a food processor.
- Melt the butter with the golden syrup and then stir into the biscuit crumbs.
- Line a 24cm round flan tin with baking paper and press the biscuit mix onto the base and up the sides to create a biscuit shell (you may have some biscuit mix left over - just use as much as you need.)
- Chill the base while you make the filling.
- Break up the chocolate and place in a double saucepan or a metal bowl over a saucepan of simmering water. Stir until melted.
- Remove from heat and sift in the icing sugar, stirring until combined.
- Whip the cream until soft peaks form and then fold into the chocolate mixture. Combine well.
- Pour into the chilled base, smooth the top and chill for two hours (you can make this up to days ahead).
- To serve, lift the tart out of the tin using the baking paper and then slide the tart, without the paper onto a serving plate. Serve with cream and marinated strawberries.

## Marinated Strawberries Method

- Hull strawberries and cut large ones in half.
- Sprinkle the icing sugar over the strawberries and then pour over the orange juice.
- Leave in the fridge for 2 x hours, stirring every now and then.
- Serve with the chocolate tart.