

Recipes and Tips



A Rich Chocolate Tart

200g of Chocolate Digestives, crushed
50g butter, melted

284ml Double Cream
200g dark chocolate, chopped
2 eggs
75ml milk

Mix the biscuits with the butter and press into the base and sides of a loose-bottomed 20cm (8") tin.

Gently bring the cream to the boil and pour over the chocolate, stirring until melted. Beat the eggs and milk together and then stir into the chocolate mixture.

Pour into the biscuit base and place in the preheated oven at 170°C for 15-20 minutes or until just set. Allow the tart to cool.