TAYLOR & COLLEDGE

Mini Chocolate Orange Tarts

Preparation: 60 mins
Total Time: 180 mins
Portions: 4 Portions

Ingredients

For the pastry

150 g Plain Flour
50 g Icing Sugar
pinch Salt
120 g Unsalted butter (cold, and cut into cubes)
1 Egg Yolk Medium
1 tbsp Taylor & Colledge Orange Extract

Chocolate orange ganache

40 g Icing Sugar
2 tbsp Taylor & Colledge Orange Extract
300 g Dark Chocolate
300 ml Double Cream

Decoration

pinch
4 slice Dried Oranges

Utensils

Preparation

1. In a large mixing bowl, mix in the flour, sugar and salt. Add the cold butter cubes and rub them into the flour mixture using your hands or a pastry cutter until the mixture resembles breadcrumbs.Add the egg yolk, orange extract, and milk, and mix together using your hands. Shape the dough into a ball, wrap it in cling film, and chill in the fridge for 15–30 minutes.Lightly grease the bottom and sides of four 12 cm round tart tins with butter.On a lightly floured surface, roll out the dough to about ½ cm thickness. Cut out circles about 2 cm larger than the tart tins. Carefully transfer each dough circle to a prepared tart tin, pressing it into the tin. Trim off any excess dough and repeat the process for the remaining tins. Prick the bottoms of the dough with a fork and chill in the fridge for at least 30 minutes.Preheat the oven to 180°C (375°F). Cut out four 12 x 12 cm pieces of parchment paper, crumple each piece, and then open it up to fit into the tart tins.Place the parchment paper in each tart and fill with baking beans or dry rice/pasta. Bake for 15–20 minutes, until the crust feels dry and set. Carefully remove the weights and parchment paper, then bake for another 8–10 minutes until golden brown. Cool completely on a wire rack (leave the tart crusts in the tins).
2. Place chopped chocolate in a large mixing bowl, In a small saucepan over medium heat, combine the double cream and orange extract. Heat until it just begins to simmer. Immediately pour the hot cream over the chocolate and add the softened butter cubes. Stir with a spatula until the mixture is smooth and glossy.Pour the ganache into the cooled tart crusts (still in the tins). Carefully transfer the tarts to the fridge and let them set for at least 2 hours (preferably overnight).
3. When ready to serve, carefully remove tart from pan. Sprinkle the top with flaky sea salt and a dried orange slice.