



Chocolate & Ginger Biscuit Tart

10 servings



Easy

up to 25 Min.



Ingredients:

For the tart:

250 g Ginger Nut Biscuits
100 g Unsalted butter
150 g Dr. Oetker 72% Extra Dark Chocolate
150 g Dr. Oetker 35% Milk Chocolate
about 30 g Dr. Oetker Liquid Glucose
or 2 tablespoons
300 ml Double Cream

To decorate:

125 ml Double Cream
5 g Caster Sugar
1 tsp Taylor & Colledge Vanilla Bean Paste
Dr. Oetker Giant Chocolate Stars
about 1 g Orange Zest

- 1 Crush the biscuits into fine crumbs. Melt the butter and mix together. Spread the biscuit crumbs up the sides and base of the tart tin.
- 2 Flatten out with a spoon and use the bottom of a glass to compress the crumbs together. Chill in the fridge.
- 3 Cut the chocolate into small pieces, place into a bowl and add the liquid glucose. Place 300mls double cream into a saucepan and heat until just about to boil. Pour the cream over the chocolate. Allow to stand for 1 minute then whisk until smooth.
- 4 Add the chocolate filling on top of the biscuit base. Leave in the fridge for a few hours to set.
- 5 Pour 125mls double cream into a bowl. Add the sugar, vanilla bean paste and orange zest. Whisk until soft peaks form.
- 6 Fill a piping bag fitted with a plain nozzle and pipe cream around the tart then decorate with giant chocolate stars.



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