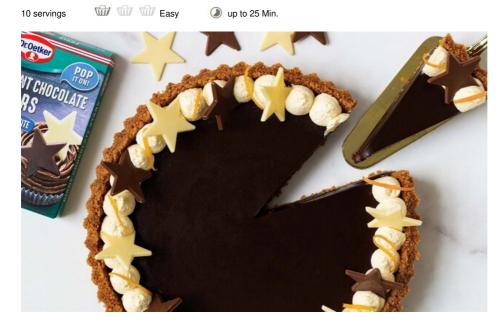


## Chocolate & Ginger Biscuit Tart



- 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.
- Platten out with a spoon and use the bottom of a glass to compress the crumbs together. Chill in the fridge.
- 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.
- Add the chocolate filling on top of the biscuit base. Leave in the fridge for a few hours to set.
- 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.

## Ingredients:

250 g Ginger Nut Biscuits

## For the tart:

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:

about 1 g Orange Zest

125 ml Double Cream5 g Caster Sugar1 tsp Taylor & Colledge Vanilla Bean PasteDr. Oetker Giant Chocolate Stars

