



# White Chocolate, Coconut and Lemon Tart

10 slices



Easy

up to 40 Min.



## Ingredients:

### For the tart:

250 g Sweet Shortcrust Pastry  
300 g Dr. Oetker 26% White Chocolate  
150 ml Coconut Milk  
5 ml Dr. Oetker Sicilian Lemon Extract (1 Tsp)

### To decorate:

25 g Dr. Oetker 26% White Chocolate  
25 g Desiccated Coconut

- 1 Preheat the oven to 200°C (180°C Fan, Gas Mark 6).
- 2 On a lightly floured surface, roll out the pastry to fit a 2cm (3/4inch) deep, 23cm (9 inch) diameter loose-bottomed, fluted flan tin. Trim the pastry, line a piece of baking parchment and fill the centre with baking beans or raw rice
- 3 Put the tin on a baking tray and bake for 10 minutes. Carefully remove the paper and the beans or rice, prick the base and return to the oven for 7-8 minutes to lightly brown the pastry. Leave to cool then carefully remove from the tin and place on a serving plate.
- 4 Using a vegetable peeler, shave off small pieces (approx. 25g) of the White Chocolate and put aside for decoration.
- 5 Break the remaining White Chocolate into a large heatproof bowl. Put the bowl over a saucepan of barely simmering water and leave to melt. Remove the bowl from the pan of water and leave aside for 10 minutes to cool.



Registered office address: 4600 Park Approach, Thorpe Park, Leeds, West Yorkshire, LS15 8GB, UK. [www.oetker.co.uk](http://www.oetker.co.uk) Dr. Oetker (UK) Limited is registered in England with company number 4293376 and VAT number 789 0969 53. E-Mail: [crt@oetker.co.uk](mailto:crt@oetker.co.uk)



- ⑥ Stir in the coconut milk and Sicilian Lemon Extract and mix well. Pour into the pastry case and chill for at least 2 hours to set.
- ⑦ To decorate, sprinkle the top with toasted coconut and the White Chocolate shavings you reserved earlier. Serve immediately.

**Note:** for an alternative flavour, use Dr. Oetker Milk or Dark Chocolate and replace the Sicilian Lemon Extract with Madagascar Vanilla Extract. The coconut milk can be replaced with double cream if preferred.

