

Recipe Name: Chocolate Tart Recipe

Diet Type:

Course: Dessert

Cuisine: Continental

Quantity:



Ingredients

Ingredient	Quantity
• 2 cups All Purpose Flour (Maida) - plus more for dusting	6
• 3 tablespoons Sugar	
• 1/4 teaspoon Salt	
• 3/4 cup Butter (unsalted) - cold and cut into pea size pieces	
• 2 tablespoons Water - temperature to be at ice cold plus more if needed	
• 1 cup Heavy whipping cream - (I used amul cream in india)	
• 1/2 cup Milk	
• 300 grams Dark chocolate - chopped (I used bournville)	
• 2 tablespoons Sugar	
• 1/4 teaspoon Salt	
• 2 Whole Eggs - at room temperature	

Preparation

- Add the butter and mix the butter into the flour with your fingers until the mixture re.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
320	4	40	18	2	25