Chocolate Tart with Whipped Cream and Fruit

czas przygotowania: 110 min

poziom trudności: trudny



An indulgent chocolate tart featuring a crisp cocoa shortcrust pastry base filled with a rich, silky dark chocolate cream. A light, fluffy whipped cream topping adds a delicate contrast to the intense chocolate flavour, while fresh fruit and a dusting of cocoa powder provide the perfect finishing touch. An elegant dessert for special occasions, family gatherings or an indulgent afternoon treat.

Składniki

For the cocoa shortcrust pastry:

- Plain flour – 200 g
- Gellwe Extra Dark Cocoa Powder – 1 tbsp
- Butter or margarine – 100 g
- Sugar – 70 g
- Sour cream – 1 tbsp

For the chocolate filling:

- Dark chocolate – 150 g
- Whipping cream (30% fat) – 200 g
- Gellwe Food Gelatine – 1 tsp
- Brandy (optional) – 1 tbsp

For the whipped cream topping:

- Gellwe Śnieżka Whipped Cream Mix – 1 pack
- Cold milk (2% fat) – 200 ml

For decoration:

- Gellwe Extra Dark Cocoa Powder – for dusting

Sposób przygotowania

- Fruit – for decoration