

## Caramel and chocolate tart



### Ingredients

#### For the tart shells:

- 750g **FAMA butter 82%**
- 750g **FAMA Soft G margarine**
- 1200g caster sugar
- 8 eggs
- 8 egg yolks
- 3kg plain flour

#### For the chocolate filling:

- 1kg **vegetable cream Caselle**
- 1kg ***compound chocolate Nera Special 32% fat***

### Directions

Mix the **FAMA butter 82%** with the **FAMA Soft G margarine** and the sugar using the flat beater until combined. Then, add the eggs and the egg yolks one by one and

combine them to the mixture. Finally, add the flour and combine it as well. You can keep the tart dough in the fridge. Use it directly from the fridge

If you need to blind bake the tart, apply three layers of cling film on its sides and add a little weight in it (lentil, rice, etc). Bake at 160°C in a pre-heated hot air oven for 25-30 minutes. Then, remove the cling film and the lentil, spoon in the filling and resume baking at the same temperature for another 25-30 minutes.

### **For the chocolate filling:**

Heat up the **vegetable cream Caselle** in a pan. Remove from the heat, add the compound chocolate and mix together until smooth.

### **Assembly:**

#### ***Caramel paste***

Fill in the  $\frac{3}{4}$  of a tart shell and place it in the fridge to set (for about 1 hour). Heat up some **caramel paste** and fill in the rest  $\frac{1}{4}$  of the tart shell and place it back in the fridge to set.

★ 5 / 5 © 2016-09-03