

# Chocolate & Raspberry Tarts



**Serves 4    Prep 35 mins    Cooking 30 mins    Easy**

## **Ingredients**

200g sweet shortcrust pastry  
125g unsalted butter  
200g good quality dark chocolate  
2 egg yolks  
2 eggs  
30g caster sugar  
1½ cups raspberries  
whipped cream or crème fraîche to serve

1. Divide the pastry into 4 portions and roll each piece out on a lightly floured surface until 3 mm thick. Press the pastry lightly into 4 individual tart tins and freeze for 30 mins. Preheat the oven to 180C.
2. Line the pastry shells with baking paper and baking beans. Bake for 10 minutes. Remove paper and beans and bake for a further 10 mins, or until the pastry is golden, crisp and thoroughly cooked. Allow to cool on wire racks.
3. Increase the oven temperature to 190C/ fan 170C/ Gas 5.
4. Place the butter and the chocolate in a heatproof bowl over a saucepan of hot water over a low heat and warm until both have melted. Stir, remove from the heat and allow to cool for 5 mins.
5. Place egg yolks, eggs and sugar in a bowl and beat until thick and creamy. Add the chocolate mixture and mix well. Pour into the pastry cases.
6. Bake the tarts for 5 minutes. Remove from the oven. Leave to cool and arrange the raspberries on top of the tarts. Serve with whipped cream.