



BOSCH
Invented for life



Chocolate Raisin Tart

Overview

Difficulty: Medium

Servings: 1-2

Preparation Time: 30 mins

Cooking Time: 18 mins

Ingredients

Chocolate Brownie (Filling):

- 75g of unsalted butter
- 50g of dark chocolate
- 113g of mascavado sugar
- 1 egg
- 1 vanilla bean, use only vanilla seeds
- 25g of all purpose flour
- 25g of cocoa powder
- 2g of baking powder
- A pinch of sea salt
- 60g of golden raisins

Sweet Dough (Tart base):

- 85g of unsalted butter
- 85g of caster sugar
- 150g of flour
- 1 egg yolk

Chocolate Ganache:

- 75g of dark chocolate
- 75g of whipping cream

Methods

1. Pre-heat oven to 180°C.

2. Sweet Dough:

- Grease baking tin (35cm x 11cm x 3cm).
- Add all ingredients into the Bosch kitchen machine micing bowl.
- Use the stirring whisk tool to combine ingredients to form a crumbly texture.
- Knead dough using hands.
- Place the dough in the baking tin and press it against the sides to form the tart base.
- Leave dough in freezer for 10 minutes.
- Take the dough out from the freezer and bake for 20 minutes.

3. Chocolate Brownie (Filling):

- Meanwhile, prepare the chocolate brownie filling.
- Boil water in pan or pot and place bowl over. Melt chocolate and butter in bowl.
- Mix butter, dark chocolate, sugar, flour, cocoa powder, baking powder, salt and raisins in the Bosch kitchen machine mixing bowl and beat at speed 3.
- Add melted chocolate mixture followed by egg and vanilla seeds.
- Using the Bosch kitchen machine, mix well and beat at speed 6 for about 3-5 minutes.
- Once golden brown, take tart base out from oven. Use fork to press down any uneven parts.
- Fill the tart base with chocolate brownie mixture.
- Bake at 180 °C for 13 minutes.

4. Chocolate Ganache:

- Meanwhile, prepare the chocolate ganache.
- Place whipping cream and chocolate into a bowl.
- Boil water in pan or pot and place bowl over. Melt chocolate in bowl.
- Mix well before pouring it onto the tart. Ensure that the tart is cool.
- Tart can be served chilled or warm.
- Garnish with fruit before serving.

Product Used

Kitchen Machine Styline MUM52110

MUM5 – the powerful kitchen machine with an award-winning design – a real all-rounder, easy to use and in exceptional Bosch quality.

