



## Spiced Espresso and Chocolate Tart

### Overview

Servings: 12

Baking Time: 25-35 Mins

## Ingredients

### Mixture:

200g Dark Chocolate

125g Butter

1 Tablespoon Milk

75ml Espresso

40g Cocoa

1 Pinch of Salt

1 Heaped teaspoon of ground spices, such as cardamom, cinnamon, cloves, allspice

### Mixture (Continued):

2 Sachets Vanilla Sugar

5 Eggs

150g Fine Sugar

100g Ground Almonds

### Topping:

400ml Cream

2 Tablespoons Sugar

Ground spices, such as cardamom, cinnamon, cloves, allspice for sprinkling on top



1. Cut the dark chocolate into small pieces, and place them in a heat-resistant bowl. Add butter and milk, then melt in the water bath. Pour in the espresso and stir well.

2. Finely sieve the cocoa. Add the ground spices and vanilla sugar.

3. Preheat the oven to 210 °C.

4. Stir the eggs and sugar together till the mixture turns light and fluffy. Carefully stir in the chocolate mixture. Fold the almonds into the cocoa mixture. Pour the mixture into the springform cake tin, place it on the level 2 wire rack and bake for 25-35 minutes.

5. Line the base of the springform cake tin (Diameter 26cm) with greaseproof paper. Pour in the mixture and bake as indicated. Let the tart cool down in the tin a little, then remove and leave to cool down completely.

6. Whip the cream until stiff and then spread over the tart. Mix the sugar and ground spices together, then scatter over the spices over the cream.

Tip: You can also melt the chocolate in the microwave.