



## Chocolate Tart with Honey Apricots and Lavender

### Overview

Servings: 10

Baking Time: 10 minutes

## Ingredients

### Mixture:

160g Dark Chocolate, 70% Cocoa  
125g Butter  
140g Sugar  
3 Eggs  
50g Flour  
70g Ground Pine Nuts  
1 Level Teaspoon Ground AllSpice

### Apricots:

200g Fresh Apricots  
20g Blossom Honey  
75ml Apricot Juice  
1 Teaspoon Lemon Juice

### Topping:

1 Tablespoon Lavender

## Methods

1. Break the chocolate into small pieces and place them in a bowl with butter. Next, melt the butter and chocolate over a water bath.
2. Line the base of a 24cm diameter springform cake tin with greaseproof paper.
3. Beat the eggs and sugar together till the mixture turns light and fluffy. Slowly add the cooled chocolate mixture and stir in.
4. Preheat the oven to 250°C.
5. Sieve the flour together with ground pine nuts and allspice. Next, fold them into the frothy mixture using a whisk. Pour the mixture into the springform cake tin, place it on the level 2 wire rack and bake for 10 minutes (Option after preheating: Select 'Added Steam, Setting 01').
6. Wash and halve the apricots, then cut them into wedges approximately 1cm wide. Heat up the honey in a frying pan. Add the apricot
7. To serve, cut the chocolate tart into slices, then garnish with apricot wedges and lavender.