

# Chocolate Oat Tart



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# Chocolate Oat Tart



## Ingredients:

60 g unsalted butter

120 g oats

15 g powdered sugar

15 g cocoa powder

25 g milk

## Filling:

160 g chocolate coins

180 g fresh cream

20 g powdered sugar

## Workflow:

1. Soften the unsalted butter and mix it with oats, powdered sugar, cocoa powder, and milk to form a dough.
2. Flatten the oat dough with your hands in a 7-inch tart pan. Place it in the oven and use the PerfectBake+ function to bake and set the crust. Select “Bake Sensor” → “Cake” → “Flan/tart” from the menu.
3. Meanwhile, prepare the filling: mix fresh cream, chocolate coins, and powdered sugar. Heat the mixture over a double boiler until the chocolate is melted. Stir until smooth.
4. After baking the oat crust, pour the chocolate filling into the tart. Refrigerate for at least 4 hours until set.

## Setting procedure:

Select “Bake Sensor” → “Cake” → “Flan/tart” from the menu. The steam oven will automatically detect and adjust the baking process. From now on, everything is automated. When the tart is done, the steam oven will notify you through the HomeConnect mobile app and automatically turn off.

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