



Indulgent Chocolate Coconut Tart

NIBBLEDISH CONTRIBUTOR

Ingredients

For a 12 x 8" rectangular tin
(cuts into 10 decent dessert sized slices, or 15 smaller squares)

- 200g dark chocolate, broken into small chunks
- 284ml double cream
- 30g butter, cubed
- 4 tbsp dessicated coconut
- 2 tbsp brown sugar
- Bit of salt

For the pastry

- 250g plain flour
- 100g unsalted butter
- 2 heaped tsp brown sugar
- Pinch of salt
- Water

OR

- 400g sweet shortcrust pastry

Instructions

If you're using pre-made pastry, go straight to step 3

1. Sieve the flour into a bowl and mix in the sugar and salt. Cut the butter into cubes and rub in to a breadcrumb texture.
2. Gradually add a tablespoon of cold water to bind the dough together. Knead into a ball and rest in the fridge for half an hour.
3. Roll out the dough into a rectangle and line the tin. Prick the base with a fork and stick in the freezer for about half an hour until hard.
4. On a low heat, mix the cream, sugar and salt until hot, but not boiling.
5. Take off the heat and add the chocolate, butter and salt, stirring until melted.
6. Sprinkle 2 tbsp of the coconut onto the pastry base. Carefully pour the chocolate mixture over and use a knife to spread out evenly. Sprinkle over the rest of the coconut.
7. Allow the chocolate to cool, then stick in the fridge to set for at least half an hour.