



Strawberry Chocolate Tart

NIBBLEDISH CONTRIBUTOR

Ingredients

For a 12 x 8" tin (10 slices):

- 300g fresh strawberries, sliced
- 500ml milk
- 100g sugar
- 50g cocoa
- 50g dark chocolate
- 2 tbsp cornflour
- 1 tsp vanilla extract
- Bit of salt
- 75g rolled oats
- 50g dessicated coconut
- 150g plain flour
- 75ml grapeseed oil
- 1 egg white
- Some cold water

OR

- 375g sweet shortcrust pastry
-

Instructions

If you're using pre-made pastry, skip to step 3.

1. Mix the flour, coconut and oats. Stir in the oil and knead into a dough, adding a little cold water if necessary.
2. Roll out and line the tin. Bake at 220 degrees C for 15 minutes, brushing over egg white during the last minutes. Leave to cool.
3. Gently bring the milk to boil in a pan. Stir in the sugar, cocoa, cornflour and salt. Reduce the heat and continue to stir until thick. Take off the heat and add the chocolate, stirring till melted.
4. Add a layer of strawberries to the base of the tart, then pour over the chocolate mixture. Leave to cool for 15 minutes.
5. Decorate with the remaining strawberry slices and leave to set for at least 8 hours.