



Lemon Chocolate Biscuit Tart

NIBBLEDISH CONTRIBUTOR

Ingredients

For an 8" springform round tin (8 to 10 slices):

- 200g dark chocolate, broken into small chunks
- Juice and zest of 1 lemon
- 200ml double cream
- 1 tsp vanilla essence
- 200g digestive or hobnob biscuits, broken into crumbs
- 100g butter, cubed
- 1 tbsp honey
- Some extra grated lemon rind to decorate

Instructions

1. Melt the butter in a pan over a low heat, stirring in the biscuit crumbs and honey.
 2. Press the biscuit mixture into the base of a round tin, using a knife to level out. Refrigerate for at least a couple of hours.
 3. Whip the double cream with the lemon juice and zest, until it forms stiff peaks. Set aside.
 4. Melt the chocolate in a pan over a low heat.
 5. Take off the heat, stir in the vanilla and fold in the cream.
 6. Pour the chocolate mixture into the tin over the biscuit base. Return to the fridge for at least 4 hours.
-

-
7. Take out 30 minutes before cutting into slices. Top with some grated lemon rind if desired.