Bailey’s Chocolate Swirl Tart

NIBBLEDISH CONTRIBUTOR

Ingredients

For a 12 x 8" baking tin (15 squares):

- 2 tbsp Bailey's
- 600g cream cheese
- 300ml double cream, whipped

- 100g dark chocolate + extra shavings to decorate.

- 75g icing sugar
- 1 banana, chopped into 15 slices.

- 250g plain flour, sifted

- 100g cold butter, diced
- 2 tsp sugar
- Some ice cold water

OR

- 375g sweet shortcrust pastry

Instructions

If you're using premade pastry, go straight to step 3.

1. Mix the flour and sugar into a large mixing bowl. Rub in the butter to a breadcrumb mixture.
2. Gradually add a tablespoon of water at a time to knead the mixture into a dough.Wrap and chill for 30 minutes.
3. Roll out the pastry into a large rectangle to line the bottom of your tin, including the sides. Prick and freeze until hard (about half an hour).
4. Bake at 180 degrees C for 15 minutes until just brown.
5. Meanwhile, whisk the cream cheese with the sugar and Bailey's in a large bowl. Fold in the whipped cream.
6. Gently melt the chocolate and swirl into the mixture. Take care not to overdo it, so that you can retain the swirls.
7. Pour the mixture over the pastry, and arrange the banana slices evenly on top. Scatter over extra chocolate shavings and chill for at least 4 hours.
8. Remove from the fridge about half an hour before cutting into 15 squares.