

CARAMEL COFFEE TARTS WITH WHITE CHOCOLATE



INGREDIENTS for 8 tarts

- 200 g (7 oz) plain flour
- 60 g (2 oz) icing sugar
- 2 eggs
- 125 g (4.5 oz) butter
- 100 ml (0.2 pts) whole milk
- 150 g (5.2 oz) cream
- 100 g (3.5 oz) finely chopped white chocolate
- 130 g (4.6 oz) filled Caramel Drops with Arabica Coffee (from Cavendish & Harvey)
- 1 egg yolk
- 50 g (1.8 oz) brown sugar

PREPARATION

- Knead flour, icing sugar, 1 egg and butter into a dough and put in the fridge to cool for 30 minutes
- Pour milk and cream into a saucepan and warm while continually stirring
- Chop up the confectionery Drops into small pieces and add to the milk, add cream mixture to the saucepan
- Bring to a boil while stirring until the Drops have completely dissolved
- Add finely chopped white chocolate and stir until the ingredients have all melted
- Allow to cool slightly and stir 1 egg and egg yolk into the tart mix
- Preheat oven (circulating air) to 1700 C (3400 F)
- Roll dough into a thin layer and cut out 8 circles of 12 cm diameter
- Place the dough circles in 8 greased tart cups (10 cm in diameter) and cover with baking paper
- Add dry peas (or beans) to the baking paper and blind bake for 15 minutes
- Remove paper and peas and bake dough again for 8 minutes
- Turn the oven down to 1000 C (2120 F)
- Spread the coffee-caramel cream on the tarts and bake in the oven for 25 minutes and allow to cool in the oven
- Refrigerate for at least 4 hours
- Remove the tarts from the cups before serving, sprinkle with brown sugar and caramelize with a gas burner