

Dark chocolate & Cherry tart

A recipe, requested by guests from our Summer Menu

Ingredients

500g dark chocolate

200ml milk

325ml cream

2 eggs

375g Cornish cherries – steeped in brandy

Method

1. Pit the cherries and soak them in brandy overnight
2. Heat the milk and cream and add the chocolate.
Stir until dissolved
3. Beat eggs and incorporate into the chocolate mix
4. Strain cherries
5. Mix cherries into the chocolate mix, pour into a blind bake tart case
6. Bake in the oven with the fan off at 140 °C (284°F) for around 25 minutes depending on your oven
7. Wait until only just warm to cut

We hope you find it easy to bake and enjoy it nearly as much at home! Do come back to sample our next seasons recipes.