



## TARTE AU CHOCOLAT

French moist chocolate tart

Recipe-No. 01-11



### Recipe (for 2 cakes Ø 26cm)

500 g	<b>Dark chocolate couverture Ghana 60 % FEHMARN</b>	<b>item 727</b>
	or	
	<b>Finest dark chocolate couverture 60 % TRAVEMÜNDE</b>	<b>item 750</b>
500 g	butter	
600 g	sugar	
600 g	whole egg	
50 g	wheat flour (type 550)	

### Method

Melt the chocolate and butter together. Add the sugar and stir thoroughly. Cool down the mixture to slightly less than 40 °C then, whilst continuously stirring slowly add the eggs.

Add the flour and mix until smooth. Pour the mixture into rings lined with baking paper and bake.

Baking temperature: approx. 190 - 200 °C  
Baking time: approx. 25 minutes