

Choc Chilli Tart with Chewy Prune Caramel & Clotted Cream



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SERVES: 8 | LEVEL OF DIFFICULTY: ●●○

Chewy Prune Caramel

INGREDIENTS

- 140g **Australian prunes** - pureed
- 50g ground almonds
- 75g unsalted butter
- 160g castor sugar
- 50g glucose
- 1 tbsp rum (this recipe uses Bundaberg)
- 1/2 tsp chilli powder
- 1 tbsp water

METHOD

1. In a saucepan, place the water, sugar & glucose.
2. Heat gently until sugar dissolves.
3. Allow to caramelize then remove from heat and stir in butter.
4. Stir in prunes, almonds, chilli and rum.

DID YOU KNOW?

Prunes prevent and reverse bone loss.

The Tart

INGREDIENTS

- 250g dark chocolate
- 200ml cream
- 80g unsalted butter
- 1 batch prune caramel
- 1 blind baked tart shell (or 10 individual ones)
- 200g clotted cream

METHOD

1. Over a double boiler, place chocolate, cream and butter, Allow to melt and combine.
2. Spread the prune caramel over the base of the tart shell.
3. Allow to cool a little before pouring in the chocolate mix.
4. Set tart for 2 hours in the fridge before cutting.
5. Serve with clotted cream.



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