



Easy no-bake

# Chocolate raspberry tart

Recipe by Javier Duharte



Serves 6-8



60 minutes

## INGREDIENTS

### Base

- 160grms sweet biscuit crumble
- 115g melted butter

### Chocolate custard

- 2 ¼ cups milk (divided)
- 3 tbsp cornflour or custard powder
- 2 level tbsp cocoa powder
- 4 tbsp sugar
- drop of vanilla essence
- ½ cup dark chocolate melts (optional for richer, darker custard)

### Topping

- 1-2 punnets raspberries

## DIRECTIONS

1. Crumb biscuits in a food processor. Add melted butter. Press into a tart or cake tin.
2. In a bowl, combine ¼ cup milk, a dash of vanilla essence, cornflour, cocoa. Whisk well so there are no lumps. Set aside.
3. In a saucepan, bring 2 cups of milk and sugar (and chocolate melts if using) to a simmer while continuously stirring.
4. When it reaches simmering point, take off the heat and slowly pour in mixture from bowl as you gently whisk it all together. Bring back to the heat and stir until it reaches a thick creamy custard consistency.
5. Let it cool for a few minutes while stirring (off the heat, so a skin doesn't form).



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## DIRECTIONS CONTINUED

6. Pour into tart shell and dress the top with raspberries, either randomly for a rustic look or arrange for an elegant look.
7. Place in fridge for at least 2 hours.
8. Slice, serve with a side of double or whipped cream and enjoy.

*Javier "JD" Duharte was born in Peru and has lived in Australia since he was eight years old. He is passionate about sharing with people delicious yet easy-to-make dishes for everyday cooking, as well as hints and tips for cooking in the kitchen. Javier is based in Hobart and is a regular guest on In Season with Lucie Cutting.*



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