

Warm Chocolate Tart with Cinnamon Ice Cream

(Serves 4)

Dessert

Ingredients:

- 4 individual tart shells,
pre-baked
- 2 tablespoons chocolate sauce
- 2 tablespoons mango sauce
- strips of crisp filo dough
- chocolate decor

Chocolate filling:

- 200 millilitres (2.7oz) cream
- 250 grams (7.2 oz) dark
couverture chocolate
- 2 egg yolks
- 1 whole egg

Cinnamon ice cream:

- 400 grams (14oz) milk
- 100 grams (3.6 oz) cream
- 80 grams (3 oz) sugar
- cinnamon powder
- 6 egg yolks
- 2 grams glucose



Preparation:

1. For the filling, heat cream with the eggs to just below boiling, then pour over the chocolate in a bowl. Stir until smooth.
2. Fill the tart shells and bake on low heat until just set.
3. For the cinnamon ice cream, boil the milk and cream. Mix in the remaining ingredients and churn in an ice cream machine.
4. Serve the tart warm, with a quenelle of ice cream.
5. Decorate with the crisp filo strips and garnish the plate with mango and chocolate sauce.

