



## Featured Recipe

From: Chefs Notes  
**Hebridean Princess**

### Chocolate Tart

Category: Dessert

Recipe by Paul Sim

#### *Ingredients:*

500g 70% Chocolate

3 Eggs

200ml Milk

350ml Double cream

**SEE WEIGHT MEASURE CONVERSIONS AT THE END OF THE RECIPE**



#### *Preparation:*

- Place Cream and Milk on Stove to Boil Add Chocolate to Milk and Cream and Remove from Heat, Stir until Chocolate Dissolves, then Beat in Eggs, Pour this Mixture into a Large Sweet Pastry Case and Bake at 150bC ( ) Until Just Set Leave to Cool and Serve at Room Temperatura

## **WEIGHT MEASURES CONVERSIONS**

<b>¼ OUNCE</b>	<b>8 GRAMS</b>
<b>½ OUNCE</b>	<b>15 GRAMS</b>
<b>1 OUNCE</b>	<b>30 GRAMS</b>
<b>4 OUNCES</b>	<b>115 GRAMS</b>
<b>8 OUNCES</b>	<b>230 GRAMS</b>
<b>16 OUNCES</b>	<b>455 GRAMS (1 POUND)</b>
<b>2.2 POUNDS</b>	<b>1 KILOGRAM</b>
<b>1 CUP</b>	<b>25 CL – 2.5DL – 250ML</b>