

MISO CARAMEL & DARK
CHOCOLATE GANACHE TART

Gary Parsons, *H&B Executive Chef*

HARVEY & BROCKLESS
the fine food c^o

Whatever we do, from sourcing amazing food
to delivering it on time,
we always stick to one simple rule...

an absolute dedication to honest, authentic, remarkable food.

MISO CARAMEL & DARK CHOCOLATE GANACHE TART

Chef Gary Parsons

Ingredients

SERVES 5

Chocolate Ganache

CH133 Callebaut Dark Chocolate drops 70.5%	250g
DC116 Arla whipping cream 10x1Ltr	300ml
HS735 Harvey & Brockless Kitchen Miso caramel sauce	220g
IN378 Blackthorn sea salt 1.4kg	4g
Cocoa powder	20g
Chocolate tart case	1 case

Dark Chocolate Sauce

CH133 Callebaut Dark Chocolate drops 70.5%	150g
DC116 Arla whipping cream 10x1ltr	125ml
DB083 Croxton Manor Unsalted Butter	25g
Caster sugar	15g



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with Whipped Arla Cream and Blackthorn Sea Salt Flakes

Method

1. Heat the miso caramel sauce in a pan on a medium heat. Once warmed, set aside to cool to room temperature. Once the miso caramel sauce is at room temperature, you can then pour the sauce into the pre-made chocolate pastry shell. Place in the fridge for one hour to set.

1. Pour 300ml of the Arla cream into the saucepan and warm on a medium to low heat. Bring the cream to a gentle boil and stir around the edges of the pan. Pour the chocolate drops into the same pan and allow to sit for one minute and slowly start whisking the two together, until the chocolate has melted into the cream and is smooth.

2. Take the pastry shell out of the fridge and pour the chocolate ganache over the top until the shell is filled. Place back into the fridge to set for a further 45 minutes or until the filling is firm.

3. Whilst the tart is setting in the fridge. You can make the dark chocolate sauce. Start by melting the Callebaut chocolate drops in a heatproof bowl, set over a pan of simmering water to allow the chocolate to melt and become completely smooth. Add the unsalted butter, 125ml Arla cream and sugar. Mix until everything is combined.

4. Take the tart out of the fridge once the time is up or until it is firm, finish with a dusting of cocoa powder and pour over the chocolate sauce, with a sprinkle of Blackthorn Sea salt flakes and serve with whipped cream.

Callebaut Dark Chocolate Drops 70.5%

Callebaut's iconic finest dark chocolate drops are enriched with the dark cocoa creating a bitter yet subtle fruity flavour.

Arla Whipping Cream

Arla pro whipping cream is a versatile cream that can help to create, rich, stable and velvety textures across a variety of sweet and savouring dishes.

Blackthorn Sea Salt Flakes

Pure Scottish sea water is dripped through the Blackthorn towers and the winds of the west coast blow through the structure of the tower, starting the process of evaporation. There are no added illusions: no adding, no seeding, no bleach, just pure Scottish sea salt. When you taste Blackthorn Salt you taste nature – the sea and the winds.

Harvey and Brockless Kitchen Miso Caramel Sauce

A firm Sweet, moreish and umami, this delicious sauce elevates any dessert.

Croxton Manor Unsalted Butter

Our very own Croxton Manor butter is made with fresh milk from British cows raised to strict quality standards. Perfectly used for enriching pastry dough, melting into sauces or lavishing on hot crumpets. This unsalted butter is not blended and is additive free.