



Individual Cherry Bakewell Tarts with Ruby Chocolate Ganache and Berry Sherbet

Makes: 20 tarts

TASTE OF CATER CARE FACT

Interestingly, the Bakewell tart is believed to have been created in the 19th century in England by mistake.

The individual responsible was making a jam tart, but instead of using the almond meal and eggs in the pastry, they were spread separately over the pastry. When cooked, the mixture set like a custard, with this new style of tart becoming very popular. Over the years, the tart was enhanced with a sugar glaze and glaze cherry topping. This recipe adds a contemporary twist with ruby chocolate ganache and berry sherbet to create a delicious treat to share with family and friends!

INGREDIENTS

- 120 gm Unsalted Butter - warm to room temperature and cut into 2 cm dice.
- 120 gm Caster Sugar
- 1 Egg - crack and beat.
- 1 tbsp Plain Flour
- 110 gm Almond Meal
- 20 Sweet Shortcrust Tart Bases (7 cm diameter by 2 cm high)
- 300 gm Black Cherry Jam
- 290 gm Ruby Chocolate Chips
- 145 ml Thickened Cream
- ⅛ tsp Red Food Colouring (optional)
- ¼ tbsp Freeze Dried Strawberry and Raspberry Powder - sieve.
- ½ tbsp Caster Sugar - sieve.
- ½ tbsp Pure Icing Sugar - sieve.
- ⅛ tsp Citric Acid - sieve.
- ⅛ tsp Cream of Tartar - sieve.

METHOD

1. Pre-heat an oven to a moderate temperature - 160°C.
2. Add the butter and 120 gm of caster sugar to the bowl of a food mixer, and then beat with a balloon whisk until the mixture is light, pale, and fluffy.
3. Add the egg and continue to beat until combined.
4. Add the plain flour and continue to beat until combined.
5. Add the almond meal, fold through until combined, then set to one side.
6. On a shallow baking tray, lay out the tart bases.
7. Evenly distribute the black cherry jam between the tart bases, carefully spreading to cover each one.



8. When the tarts are cool, place the ruby chocolate chips into a mixing bowl and set to one side.
9. Over a moderate heat, in a saucepan, add the cream, bring it up to a gentle simmer, remove from the heat, then pour over the chocolate chips and gently stir until it has completely melted and the mixture is smooth. Add the red food colouring (optional) and mix until combined, then let the ganache cool for 10 minutes.
10. Using a small palette knife, neatly top each tart with ganache, then refrigerate for 30 minutes to firm.
11. While the ganache is firming in the refrigerator, in a mixing bowl, add the freeze dried strawberry and raspberry powder, ½ tbsp caster sugar, pure icing sugar, citric acid and cream of tartar. Mix until combined and set the sherbet to one side.

TO SERVE

Remove the tarts from the refrigerator and let them sit until they reach room temperature; this will enhance their flavour.

Place the tarts onto a serving board or platter, and using a fine sieve, lightly dust with the berry sherbet just before serving.