

Chocolate Ganache Tart

with blackcurrent coulis and cinnamon ice cream
Served with Balnaves Cabernet Sauvignon

Chocolate Ganache Tart

- 250g flour
- 2 tbsp cornflour
- 200g cold butter, cut into pieces
- 2 tbsp soda water
- Grated zest of 1 orange
- 2 egg yolks
- 200ml cream
- 300g quality chocolate
- 100ml espresso coffee
- Cinnamon ice cream to serve

Blackcurrent Coulis

- 250g Blackcurrants
- Juice of 1 lemon
- ½ cup caster sugar

Make the tart

Process flours and butter in food processor until the mixture resembles breadcrumbs. Add soda water, zest and egg yolks. Wrap in plastic and refrigerate 30 minutes. Roll out dough and line 18cm tin. Bake blind until golden, about 20 minutes. Boil cream, then add chocolate. Stir until smooth. Add coffee. Stir. When cool, pour into tart shell. Set

Make the coulis

Combine blackcurrants, lemon juice and caster sugar. Sieve mixture. To serve, spoon some coulis onto an ice-cold plate and then centre a slice of tart on top. Serve with home-made cinnamon ice cream and a glass of Balnaves Cabernet Sauvignon.

