



MATCHA CHOCOLATE TART

Serves 6 to 8



INGREDIENTS

Matcha shortbread crust:

- 300g** plain flour
- 200g** butter (room temperature)
- 100g** demerara sugar
- 1 tbsp** Matcha and Beyond Culinary Grade matcha

Matcha praline:

- 120g** almond butter
- 120g** pure maple Syrup
- 50g** coconut oil melted
- 1 tbsp** Matcha and Beyond Culinary Grade matcha

Chocolate ganache:

- 200g** dark cooking chocolate
- 200ml** double cream

This dessert can be prepared in advance and kept in the fridge for up to 4 days. Always eat it at room temperature to enjoy the full spectrum of flavours.

The heavenly combination of chocolate and praline is always decadent. We have added some matcha for its unique flavour and for a dramatic visual effect. Deliciously rich, a small piece will satisfy all your sweet cravings.

1. Matcha shortbread crust: Whisk the butter and sugar in a bowl until you get a white creamy texture. Mix the matcha and flour together and add them to the butter and sugar mixture.

Knead very lightly into an even dough ball.

2. Shape into a thick square, cover and chill for at least 20 minutes.

Preheat the oven to 170°C.

Dust the worktop with a little flour and roll out the dough to 0.5cm thickness and use it to line a 24cm tart tin. Blind bake for 15 minutes (line the pastry case with greaseproof paper and fill with baking beans) – leave it to cool down.

3. Stir together the almond butter, maple syrup, coconut oil and then add the matcha into the mixing bowl until you get a smooth praline. Pour into the pastry case and chill for about 15 minutes until it is set.

4. Break the chocolate into smaller pieces. In a pan, bring the cream to boiling point and remove from the heat. Pour the cream over the chocolate and let it sit for 2-3 minutes, so the cream melts the chocolate.

Finally, whisk until it starts to come together.

5. Pour the chocolate mixture over the chilled praline mixture in the pastry case and chill the tart for at least 1 hour in the fridge.

20 minutes before you are ready to server, bring the tart out of the fridge and all to sit room temperature at least 20 minutes.

Finally, sprinkle some matcha on the top.