



LYRATH ESTATE

Fresh from the Pastry Corner

BY SARAH HORE, HEAD PASTRY CHEF AT LYRATH ESTATE

CHOCOLATE GANACHE TART

INGREDIENTS:

800ML CREAM

A DROP OF VANILLA ESSENCE

400G DARK CHOCOLATE

400G MILK CHOCOLATE

200G SUGAR

100G BUTTER

1 PACKET DIGESTIVE BISCUIT

240G MELTED BUTTER

METHOD:

BISCUIT BASE:

RUB SOME BUTTER AROUND THE INSIDE OF A ROUND DISH OR LOOSE-BOTTOMED TIN.

CRUSH THE PACKET OF DIGESTIVE BISCUITS.

ADD THE MELTED BUTTER TO THE CRUSHED BISCUIT CRUMB AND MIX WELL TOGETHER.

TIP THE MIXTURE INTO THE PREPARED DISH, PRESS INTO TIN AND SMOOTH THE TOP.

CHOCOLATE GANACHE:

IN A POT OVER A MEDIUM HEAT, MIX TOGETHER THE CREAM, VANILLA ESSENCE, SUGAR, AND BUTTER.

IN A SEPERATE BOWL OR POT, COMBINE THE MILK CHOCOLATE & DARK CHOCOLATE, AND MELT OVER A LOW HEAT .

ONCE THE CREAM MIXTURE IS SIMMERING, POUR OVER THE CHOCOLATE MIX, WHISK TOGETHER AND POUR OVER BISCUIT BASE.

PLACE ASIDE FOR 2 HOURS IN FRIDGE TO SET.

Bon Appetite!