



# Chocolate Custard Tart

**Preparation time:** 25 minutes | **Cooking time:** 1¼ hours | **Serves:** 12

## Shortcrust Pastry

1 cup (150g) plain flour  
¾ cup (75g) hazelnut meal  
¼ cup (40g) icing sugar  
pinch salt  
125g chilled unsalted butter, diced  
1 extra-large egg yolk  
1 tablespoon cold water

1 tablespoon vanilla bean paste  
3 extra-large eggs  
3 extra-large egg yolks  
1 cup (220g) raw caster sugar  
½ cup (75g) cornflour, sifted  
½ teaspoon salt  
**150g Haigh's 70% Dark Chocolate Pastilles, quartered**  
Cocoa powder, to dust



## Chocolate Custard

2 ½ cups (625ml) full cream milk  
1 ½ cups (375ml) thickened cream

- For the pastry, place flour, hazelnut meal, sugar, and salt together in a food processor and pulse to combine. Add butter and pulse mixture until it resembles fine breadcrumbs. Add yolk and enough water to bring dough together. Place dough on a clean lightly floured surface and shape into a disk. Wrap in cling film and refrigerate for 30 minutes.
- On a lightly floured surface, roll dough into a 38cm round. Carefully line a 23cm round springform pan, pressing dough into any gaps and trimming off any excess. Chill in freezer until required.
- Preheat the oven to 200°C (180°C fan-forced).
- Combine milk, cream and vanilla together in a medium saucepan over a medium heat. Bring to just below boiling point before removing from heat.
- In a medium mixing bowl, combine eggs, yolks, sugar, cornflour and salt, whisking to combine. Carefully pour hot milk mixture over egg mixture, whisking constantly to combine. Pour mixture back into
- saucepan over a medium-low heat, whisking constantly, to prevent bottom from catching. Whisk until mixture thickens, steam appears and custard starts releases big slow bubbles. Beat custard vigorously for 1 minute before removing from heat immediately. Add chocolate, stirring until melted and combined.
- Remove prepared tart shell from freezer and fill with chocolate custard, smoothing top with a spatula. Bake in preheated oven for 10 minutes, before reducing oven temperature to 180°C (160°C fan-forced) and bake for further 50 minutes. Remove tart from oven and place on wire rack to cool completely. Place tart in refrigerator overnight to cool completely before serving.
- To serve, run a spatula around edge of tart shell and carefully remove tart from pan. Place on a serving dish and dust with cocoa.

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