



Haigh's Basic Chocolate Shortcrust Pastry

Preparation time: 20 mins | **Cooking time:** 2 hours cooling/cooking | **Makes:** 1 standard tart or 40 biscuits

80g Haigh's Dark Chocolate Pastilles

- 1 tablespoon cocoa
- 2 cups (300g) plain flour
- 1/3 cup (75g) caster sugar

130g chilled unsalted butter, diced

- 1 large egg yolk
- 2 teaspoons (10ml) milk
- 1 teaspoon vanilla essence



Pour boiling water into a small saucepan, about a third full and sit a small bowl on top. Add Haigh's dark chocolate pastilles and stir occasionally, until chocolate melts. Remove from heat and allow to cool slightly.

Meanwhile, place cocoa, flour, sugar and butter together in a food processor and pulse until mixture resembles fine breadcrumbs. In a small bowl combine yolk, milk and vanilla, whisking until combined. Using a spatula, add to flour mix and pulse until combined.

While the food processor is running, slowly add the melted chocolate until mixture starts coming together as a ball. Remove dough onto a lightly floured surface and bring together as a smooth ball. Flatten into a disk, cover with plastic wrap and refrigerate for 2 hours.

Roll dough on lightly floured surface until 3mm thick, and use to line a tart shell or make rich biscuits.

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