

## GRAND CRU CHOCOLATE TART

Cacao Nib, Sable, Raspberry Coulis

(Serves 2) EASY ★★☆☆ TIME: 20mins



### INGREDIENTS

Sable Tart Shell	2 pcs
Equatorial Chocolate Filling	1 bag
Cacao Nib	5gm
Raspberry Coulis	50gm
Biscuit Crumble	50gm
Fresh Raspberry	10 pcs

### METHOD

1. Preheat oven to 160°C.
2. Warm up chocolate filling bag in microwave for 20 seconds until soft and easy to handle for piping.
3. Pipe chocolate filling into tart shell and bake in oven for 12 minutes. Rest the tart at room temp for 30 minutes, until ready to serve or keep chill to your desire.
4. To present, pour a spoonful of raspberry coulis on plate and decorate with raspberries. Garnish tart with cacao nibs and biscuit crumble to serve.

*Fresh from our  
Farm to your Home*

The accompanying salad is 100% grown and harvested at the hotel's Aquaponics Farm on Level 5. Enjoy the freshest produce, in the most sustainable way possible.

SCAN TO VIEW  
RECIPES AND  
IMAGES ONLINE!

