

CHOCOLATE CRUSTED PASSION FRUIT TART

(from *Nancy Birtwhistle's Sizzle and Drizzle*)

1 tart pan, 9 inch (23 cm) in diameter, preferably fluted edges, loose bottom

for the crust:

125g flour
20g cocoa powder
90g salted butter, cold, cut in small dice
30g powdered sugar
1/2 tsp Chinese five-spice mixture (optional)
2 Tablespoons egg yolks, beaten

for the filling:

(use half if making two individual size tarts)

6 eggs
200g granulated sugar
100g softened butter cut into dice
200mL passion fruit juice
5 gelatin leaves (I used Platinum)

for the decoration:

1 egg white
100g powdered sugar, sifted

Heat oven to 400F.

Make the tart crust. Place the flour, cocoa, sugar and spice in the food process and blitz to mix. Add the cold butter and process until everything is combined, this will take just a few pulses. With the motor running, pour the egg yolks and process until it starts to come together. Stop and gather everything over a plastic wrap. Press into a flat disk and refrigerate for 30 minutes.

Roll the pastry very thin (I like to do it over wax paper and with a plastic wrap on top), then use it to cover your tart pan. Freeze for 10 minutes. Cover the bottom with parchment paper and fill with pie weights, beans or rice. Blind bake for 10 minutes, remove the beans and bake for 5 minutes more. Trim the edges with a serrated knife, and allow to cool completely.

Make the filling. Soak the gelatin leaves in cold water. Mix the sugar and passion fruit juice in a sauce pan, heating it gently until it fully dissolved. In a bowl, whisk the egg yolks vigorously, then add the warm juice slowly, whisking non-stop. Put the mixture back in the sauce pan and heat to 185 F (85 Celsius). Be careful and

keep whisking, remove from heat if needed for a few seconds to make sure no curdling of egg yolks happen.

Remove from heat, add the drained gelatin sheets, pass it through a sieve. Add the butter, whisk very well to emulsify. Allow the curd to cool slightly then pour into the pastry case all the way to the top. It is better to do this already in the fridge so you don't have to move the tart around.

When the tart is set, decorate with the Royal icing mixture that you make by whisking the sugar and egg white together for about 4 minutes in a KitchenAid type mixture. Adjust the consistency to make it right for piping. Serve at room temperature.