

## Chocolate Kumquat tarts

### • Ingredients

- 5 kumquats
- 1/2 cup plus 1 tablespoon heavy whipping cream
- 1/8 teaspoon of salt
- 233 grams bittersweet chocolate, finely chopped
- 1 large egg yolk
- 1 tablespoon unsalted butter, softened
- 1 large egg, lightly beaten
- 250g Flour
- 125g butter
- 2 to 3 tablespoons water

### Method

1. Mix the flour, butter and a pinch of salt together to form crumbs then add then water mix together making sure you don't over mix as it will make the pastry tough. Cover with cling film and set aside to rest.
2. Chop the kumquat into thin slices keeping the juice.

3. Put the kumquat slices and their juices into a small saucepan, add the cream and salt, and warm over medium heat just until bubbles form around the edges of the pan. Remove from the heat.
4. Put the chocolate into the bowl of a food processor and pour the hot kumquat cream over it. Let sit for 2 minutes, then process until the mixture becomes smooth and shiny. Add the egg yolk and butter and process to combine.
5. Roll the pastry out and cut into tart cases, put baking paper into the cases and add some rice, bake for 10 to 15 mins or until golden brown.
6. Once cooked take the rice and baking paper out of the cases then put 1 spoonful of chocolate mix into the cases once all filled put in the fridge to set.
7. Place a slice of candied kumquat on top of each tart.
8. Serve.