

## Chocolate Tart

### Ingredients:

250- Ripple Chocolate biscuit base

105-butter

400-gram dark or milk chocolate

300- Cream

1 or 2 punnets Raspberry to decorate

Method: Using Delicake cake ware

Crush biscuits & combine with 75g melted butter in the Delicake base & sleeve assembled. Mix well.

Spread over base firmly, put Delicake lid on and refrigerate for 10 minutes

Melt chocolate, 30g butter, cream in a saucepan over a low heat and whisk often till well combined. Allow to cool.

Pour chocolate mixture over biscuit base and put lid on and refrigerate till set.

Remove the lid and decorate with raspberries. Remove sleeve from the base, cut & serve

You can re-assemble sleeve and lid to store in the fridge.