

Chocolate Raspberry Tart in VRM

500g- Nice biscuit base

210g-butter

800-gram dark chocolate

600- Cream

1 or 2 punnets Raspberry to decorate

150g nuts

Method: Using Delicake cake ware

Assemble, Delicake base & sleeve.

Crush biscuits in a processor & combine with 150g melted butter in the assembled Delicake product. Mix well.

Spread over base firmly, put Delicake lid on and refrigerate for 30 minutes

Melt chocolate, butter, cream in a saucepan over a low heat and whisk often till well combined add 50g macadamia nuts. Allow to cool.

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

Remove the lid and decorate with raspberries, nuts and chocolate. Remove sleeve upwards from the base. Cut & serve from the base.

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