

Orange Chocolate Tart

250- Nice biscuit base

105-butter

400-gram dark chocolate

300- Cream

3 oranges

50g Macadamia nuts

50g chopped Chocolate to decorate

2-tablespoons Cointreau- orange liqueur

Method: Using Delicake Cake Ware

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

Spread over base firmly, put Delicake lid on and refrigerate till you prepare chocolate mixture.

Peel & segment 2 oranges in a bowl, add Cointreau and leave aside.

Melt chocolate, 30gram butter, cream in a saucepan over a low heat and whisk often till well combined. Turn off heat and add 50g macadamia nuts and 1 tablespoon Cointreau. Allow to cool.

Place segmented oranges and liquid on the base. Pour chocolate mixture over the oranges & biscuit base and put lid on and refrigerate till set.

Remove the lid and decorate with fresh cut sliced oranges and chocolate.

Remove sleeve from the base, cut & serve. You can re-assemble sleeve and lid to store in the fridge.