

Peanut butter chocolate tart

Recipe by Angie Boyd

Serves: 6-8

Cooking: 40min

Difficulty: Easy

Ingredients :

Oat pastry:

- 200g Cake Flour, sifted
- 50g Oats
- 170g Butter, chilled and cubed
- 30g Peanut butter
- 100g Selati Plantation Select
- 1 – 2 Egg Yolks

Cream cheese layer:

- 180g Cream cheese
- 250ml Crunchy peanut butter
- 75ml Selati Icing Snow, sifted
- Few drops of vanilla essence

Chocolate Ganache layer:

- 250g Dark chocolate (70%), coarsely chopped
- 125ml Smooth peanut butter
- 250ml Cream
- 2.5ml Vanilla extract

Methods :

Oat pastry:

Pre-heat oven to 160°C

Place all the ingredients (except the egg yolks) into a food processor.

Pulse until the mixture resembles breadcrumbs.

Add enough egg yolks to the mixture and pulse to form a pliable dough.

Wrap in clingfilm and allow to rest in the fridge for about 30 mins before use.

Roll the pastry thinly out onto a lightly floured surface.

Line the greased tart ring with the pastry, pressing in gently. Chill for 10 minutes.

Line the pastry with greaseproof paper filled with baking beans.

Bake blind at 160C until the pastry is an even medium golden colour.

Remove and cool.

Cream cheese layer:

Place all the ingredients in a bowl and beat with an electric hand mixer until smooth.

Spoon a layer of this filling into the base of the tart shell to come about halfway up.

Leave to chill in the fridge while you make the ganache layer.

Chocolate Ganache layer:

Recipe by Grace Stevens

Ingredients :

- 4 large egg yolks
- 250ml Selati Castor Snow
- 400ml cream
- 350ml full cream milk

- 5 cups of popped popcorn (1 bag of microwave popcorn)
- 3ml salt

Methods :

- In a large bowl, place ice blocks and water. Rest a second bowl over the ice to prepare for your ice cream.
- Combine milk and cream in a large pot and bring to a simmer. Add popcorn and salt. Stir well.
- Allow to sit for at least 30mins, overnight is best
- Pass milk and popcorn mixture through a sieve and squeeze out all the moisture. Discard popcorn.
- Bring milk up to a simmer again. Do not boil.
- While milk is heating, beat egg yolks and sugar in an electric mixer until light and fluffy.
- Remove a cup of the milk mixture and pour slowly into egg mixture while beating on high.
- Add egg mixture to remaining milk and return to the stove.
- Allow mixture to thicken slowly. Remove from heat.
- Pass the mixture through a sieve into the prepared iced bowl.
- Stir mixture until it cools completely.
- Place in a freezer proof container and place in the freezer overnight.
- Serve with caramel popcorn and caramel sauce.