



DARK CHOCOLATE & GOOSEBERRY TART (V)

This is a great crowd pleaser for any dinner party, just add a nice glass of dessert wine.

Gooseberries are a great source of fibre and vitamins A and C. The gooseberry season starts with the familiar green gooseberries. These are the best ones for cooking. Use them to make a delicious gooseberry fool (recipe below) or poach them with a little sugar and water to make a traditional accompaniment to mackerel. Later in the season come the dessert gooseberries that are sweet enough to be eaten raw – try them in fruit salads.

INGREDIENTS

500g Dark chocolate
250g Double cream
125g Gooseberries
75g Caster sugar
1 Orange (medium)
1 Vanilla pod
125g Salted butter
300g Chopped granola
100g Digestive biscuits

For the granola

250g Rolled oats
125g Mixed chopped nuts
Pinch of sea salt
½ tsp Ground cinnamon
100g Maple syrup
100g Dried cranberries
100g Coconut oil

METHOD

1. For the granola, melt the coconut oil with the maple syrup, salt and spices, stir through the oats, nuts and dried fruit and spread on a greaseproof paper covered tray. Place in the oven at a very low heat, 90°C/194°F/110°C Fan for 60 minutes, stirring every 15 minutes
2. When it is cooked, allow to cool and break up into smaller pieces. Place some of this in a food processor with half of the melted butter and blitz. When blended, place a heaped tablespoon full into ring moulds and press down to level, set in the fridge
3. While this is setting, follow the next steps carefully
4. Add the gooseberries and sugar to a saucepan and cook on a low heat until soft, remove from the heat and set aside
5. Add the chocolate, double cream and vanilla to a saucepan and slowly bring to the boil whisking continuously until it's all incorporated, remove from the heat, then finely grate in the zest of one orange. Mix thoroughly
6. Pour the chocolate mix into the ring moulds and leave to set in the fridge
7. To dress, place a spoonful of crushed digestive biscuits on a plate, remove the chocolate from the mould and set on top. Add a spoonful of the gooseberries either on top or around

TO CREATE THE SUGAR TUILE

To achieve this, slowly melt 100g caster sugar in a pan with a teaspoon of water, when the sugar is melted and starts to colour, pour onto a greaseproof lined tray and allow to cool, break up and garnish as you fancy!