

PASSION FRUIT & MILK CHOCOLATE TART

INGREDIENTS:

- 50g *DLA Lipa 44% Milk Chocolate Couverture*
- 300g *DLA Passionfruit Filling & Topping*
- 50ml Milk
- 2g Powdered gelatin
- 100ml Fresh cream
- Store bought pie crust (pre baked or raw dough)
- Powdered sugar

METHOD:

1. Warm the milk in a pan and add gelatin powder to dissolve.

2. Put chocolate in a bowl, add the warm milk and gelatin. Mix well until fully melted.

3. Whip up the cream, add to the chocolate mixture and fold.

4. Pour into the pie crust (already cooked) and let chill in the refrigerator to set.

5. When set, pour the passion fruit filling right on top.

6. Decorate with powdered sugar and enjoy.

FEATURED PRODUCTS



Lipa 44%
Milk Chocolate
Couverture



Passion Fruit
Filling & Topping