

## Chocolate Mousse Tart with Passion Fruit

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### Ingredients

300g Dark chocolate (min 70% cocoa solids)  
200g butter (unsalted)  
2 eggs  
3 egg yolks  
60g castor sugar  
Tub Crème Fraîche  
2 passion fruit  
A little cocoa powder and icing sugar to dust



**Prep Time: 15 mins**  
**Cooking Time: 10 mins**  
**Serves: 4**

### Method

1. A pre-cooked tart case approx. 20cm diameter is needed. Or some ramekins (will make 4)
2. Put the chocolate and butter into a heatproof bowl set over a pan of warm water and melt completely.
3. Whisk the eggs, egg yolks and sugar in a bowl until a light and fluffy sabayon.
4. Fold 1 third of the sabayon into the melted chocolate mixture and then fold this mixture into the remaining sabayon until evenly coloured.
5. Either pour this mixture into the pastry case or ramekins and bake in a preheated oven to 170C . 6 - 7 minutes for the ramekins or 10 minutes for the tart.
6. Remove from the oven and allow the tart to cool at room temperature. Serve the ramekins from the oven, dust with the cocoa and icing sugar and serve with the crème and squeezed out seeds from the fruit. If the tart is still a little soft, put it into the refrigerator for a few minutes.
7. Dust the tart with a little cocoa powder and icing sugar and serve with the crème fraîche and squeezed out seeds from the passion fruit.