



Chocolate and peanut tart



Rezept für 8

Ingredients for the chocolate tart

4 eggs
130 g sugar
165 g butter
165 g dark couverture chocolate (65%)
pinch of salt
chopped, roasted peanuts

Ingredients for the poached rhubarb

3 sticks of rhubarb (keep the peel)
1 handful of raspberries
juice and zest of one lemon
a little sugar
1 l water

Ingredients for the sour cream & peanut foam

200 g sour cream
1 tbsp peanut paste (Asian supermarket)
2 tbsp icing sugar
1 lemon, juice and zest
a little water (approx. 80 ml)
1 pinch of salt

To prepare the chocolate tart

Briefly beat the eggs, sugar and salt. Melt the butter and chocolate, stir into the egg mixture. Line the tart tin with baking paper and fill with the mixture. Sprinkle chopped peanuts on top, as desired. Bake for approx. 30 mins. at 180 °C (hot air).

To prepare the poached rhubarb

Peel the rhubarb and cut into pieces 1 cm wide, keep the peel. For the stock, boil the raspberries, lemon juice, lemon zest, rhubarb peel and sugar in 1 litre of water for approx. 20 mins. Strain the stock and pour into a pan, add the chopped rhubarb and poach until just firm to the bite – approx. 5-8 mins. Test as you go!

To prepare the sour cream & peanut foam

Place all of the ingredients in a blending cup and mix with a handheld blender. The mixture should have a foamy consistency, otherwise add a bit more water. Froth up with the handheld blender prior to serving.