

No-bake chocolate tart

Pomegranate adds colour and freshness to this no-bake chocolate tart. Its acid, juicy seeds contrast perfectly with the richness of dark chocolate, creating a dessert that feels indulgent yet balanced.

Chocolate crust

250 g digestive biscuits
90 g melted butter
2 tbsp cocoa powder
pinch of salt

METHOD. Blitz the biscuits into fine crumbs. Mix with the butter, cocoa powder, and salt. Line a springform tin with parchment paper, and press the mixture firmly onto the base and up the sides. Refrigerate for 10-15 minutes.

Chocolate filling

400 g dark chocolate
(55-70%)
400 ml heavy cream
75 g soft butter
1 tsp vanilla extract
pinch of salt

METHOD. Heat the cream over low heat, make sure it does not boil. In a bowl, pour the hot cream over the chopped chocolate, and let set for 1 minute. Stir until smooth, then add the butter, vanilla, and salt. Mix well. Pour the chocolate filling into the crust, and chill for 2 hours or until set.

Assemblage

200 g frozen pomegranate seeds
chocolate tart
pinch of sea salt

METHOD. Thaw the pomegranate seeds, and place them on a paper towel to remove excess moisture. Sprinkle over the chocolate tart and finish with a pinch of sea salt. Serve cold for a clean slice.

Notes
