



# Chocolate Raspberry Tart

Dr. Oetker's Chocolate Raspberry Tart

12 servings



Easy

up to 75 Min.



## Ingredients:

### Chocolate Raspberry Tart:

- 375 grams raspberries
- 75 grams sugar
- 0.5 tsp Citric Acid
- 30 ml water
- 3 egg yolk , medium
- 30 grams Starch
- 3 tbsp water
- 60 grams butter , softened

- 1 For the tart crust, prepare Dr. Oetker Pie Crust Mix according to package.
- 2 Meanwhile for the curd, mix raspberries, sugar, citric acid and 30 ml water in a high vessel and leave to thaw.
- 3 Briefly knead the tart crust again and roll out into a 3 mm thick, circle on a lightly flour-coated work surface. Place the dough in the tart form (Ø 26 cm) and press the edges slightly. Cut off any excess dough and shape them into cookies, for example. Poke the base thoroughly using a fork and then place in the fridge again to chill for approx. 15 minutes.
- 4 Preheat the oven (top/bottom heat: 180 °C). Cover the tart crust with baking paper and top with the peas for blind baking to weigh it down. Bake on the middle shelf of the oven for approx. 15 minutes. Take out from the oven, remove the baking paper and peas and bake for another approx. 15 minutes until golden brown. Set aside to cool and lift the tart crust from the pan and onto a serving tray.





- 5 Puree the raspberries finely using a hand blender then press through a sieve into a pot, removing the seeds. Stir the egg yolk, starch and 3 tbsp water in a separate small bowl until smooth. Stir the raspberries and empty vanilla pod whilst cooking at medium heat. Stir in the egg yolk mixture and cook at medium heat. Let the curd simmer for approx. 1 minute. Remove from the stove, take out the vanilla pod and mix in the butter using a hand blender. Spread the curd onto the tart crust using a dough scraper, smoothen the curd and then set aside to cool at room temperature for approx. 10 minutes. Then place the tart in the fridge for 20 minutes to chill.
- 6 For the ganache, prepare Chocolate Pie Filling according to package.
- 7 Place the chocolate eggs on top of the tart and press lightly. Place the tart in the fridge to chill for approx. 20 minutes.

**Tips**

- The tart will keep in the fridge for around 2 days. You can swap out the raspberries for other berries such as blackberries if you prefer.

