



Dark Passionfruit Curd Tart

Ingredients:

Sweet Pastry

150g	plain flour
75g	unsalted butter
50g	icing sugar
1	egg yolk

For the passion fruit curd

500g	passion fruit pulp (buy frozen if out of season)
2	leaf gelatine
6	medium eggs
140g	unsalted butter
100g	caster sugar
3 tbsp	cornflour

For the dark chocolate ganache

150g	dark chocolate (at least 70% cocoa solids)
150ml	double cream
150g	light brown soft sugar

***Find this ingredient at your local Trade Aid store or stockist.**

www.tradeaid.org.nz/recipes

Method:

STEP 1 (PASTRY)

Put flour and butter in a bowl and rub together with your fingertips until it resembles breadcrumbs. Mix in icing sugar and a pinch of salt followed by egg yolk. If the pastry feels too dry to form a dough, add 1 tbsp water. Shape the dough into a ball, flatten it out into a disc, wrap it in cling film, chill for 30 mins before using.

STEP 2

Line the base of a 23cm loose-bottomed tart tin with baking parchment. Roll the dough out on a lightly floured surface, then use it to line the tart tin, pressing it up the side and leaving some overhanging. Cover and chill for another 1 hr.

STEP 3

Heat the oven to 190C/170C fan. Line the pastry with baking parchment and fill with baking beans. Bake for 20 mins. Remove the beans and parchment and bake for 20 mins. Leave to cool, then use a sharp knife to trim the excess pastry.

STEP 4 (CURD)

Put the passion fruit pulp in a food processor and blitz. Push through a sieve over a medium saucepan, discard the seeds. Tip in the remaining ingredients and set the pan over a low heat. Whisk until the butter has melted, then stir until the curd has thickened, about 10 mins. Sieve into a bowl, leave to cool, then spoon into the case. Chill the filled tart for 30 mins.

STEP 5 (GANACHE)

Melt the chocolate, cream, sugar and a pinch of sea salt in a heatproof bowl over a pan of simmering water, stirring until glossy and thick. Remove from the heat, leave to cool for 15 mins, then pour over the curd layer. Scatter over the cocoa nibs, if using, then chill for at least 4 hrs. Dust with cocoa, then slice and serve with crème fraiche.