



Food Museum Recipes

Chocolate, Almond & Marmalade Tart



This decadent chocolate, almond and marmalade tart is the perfect treat for the holiday season, made extra special using our very own marmalade.

Ingredients

For the pastry:

- 225g (2 cups) almond flour
- 50g (¼ cup) granulated sugar
- ¼ tsp fine sea salt (or ½ tsp kosher salt)
- 8 tbsp unsalted butter, melted
- Zest of ½ an orange

For the filling:

- 300ml double cream
- Zest of 1/2 an orange (we can add more)
- 150g dark chocolate (70% cocoa solids), broken into pieces
- 75g milk chocolate, broken into pieces
- 1 tsp vanilla extract
- 2 free-range eggs, beaten
- 2–3 tbsp marmalade
- 1 tsp of icing sugar, for dusting
- Toasted flaked almonds, to finish

Method

1. Preheat the oven to 180°C (350°F).
2. In a medium bowl, mix together the almond flour, sugar and salt with a fork. Add the melted butter and orange zest, stirring until the mixture comes together and resembles damp sand.



3. Generously grease 20cm x 20cm loose bottomed tart tin with vegetable oil. Set aside about one-third of the mixture, then press the remaining two-thirds evenly along the sides of the tin, leaving the base uncovered. Use the reserved portion to fill in the base, pressing it down firmly and smoothing it with the back of a spoon or the bottom of a glass. Prick the base all over with a fork.
4. Place the tart tin in the oven and bake for 18–22 minutes, or until lightly golden and fragrant. Remove from the oven and leave to cool on a wire rack. Increase the oven temperature to 200C.
5. In a saucepan, gently heat the cream and orange zest over medium heat until just simmering. Add the dark and milk chocolate, along with the vanilla extract, stirring until smooth and melted. Remove from the heat.
6. Quickly whisk in the beaten eggs while the mixture is still warm, whisking constantly until glossy and thick. Work swiftly so the eggs don't scramble.
7. Spread a thin layer of marmalade over the cooled tart base and place in the freezer for 10 minutes. After the marmalade is slightly set, pour the warm chocolate mixture on top and smooth it evenly.
8. Return the tart to the oven and bake for about 12 minutes, or until just set in the centre. Remove and allow to cool completely, then chill in the refrigerator for at least 1 hour, or until firm.
9. Dust the tart with cocoa powder and scatter with toasted flaked almonds. Serve chilled or slightly warm with a dollop of crème fraîche or a spoon of extra marmalade on the side.

