



JERNEJ KITCHEN

RICOTTA, ORANGE AND DARK CHOCOLATE TART

Quick, easy and irresistibly delicious.

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| MAKES | 1 | TART (24CM / 9-INCH DIAMETER) |
| PREPARATION: | 15 | MINUTES |
| BAKE: | 40 | MINUTES |

RICOTTA, ORANGE AND DARK CHOCOLATE TART

Tart Dough

2 tbsp raisins

1 tbsp rum

500 g ricotta cheese

3 oranges, bio

1 vanilla bean

50 g icing sugar

2 egg yolks

75 g dark chocolate (70% cacao)

TOOLS AND EQUIPEMENT

tart ring (24cm / 9-inch diameter)

stand mixer or electric mixer

bowl

spatula

BAKE THE TART DOUGH

Prepare and bake the tart dough. If you are going to bake our tart dough, simply click on the tart dough ingredient and follow the instructions.

RICOTTA CREAM

In a small bowl combine the raisins, rum and 1 tablespoon of lukewarm water. Set aside. Add the ricotta cheese, zest of three oranges, seeds of one vanilla bean, icing sugar and two tablespoons of freshly squeezed orange juice and a pinch of salt to a bowl of a stand mixer (or to a standard large bowl if you are using an electric mixer). Using a paddle attachment, beat the mixture until well combined. Add the egg yolks one at a time, and beat for another minute or two.

ADD THE CHOCOLATE AND RAISINS

Using a knife, finely chop the chocolate and drain the raisins. Add both of the ingredients to the ricotta mixture and stir well. Preheat the oven to 175 °C / 350 °F.

BAKE

Pour the filling into the tart shell. Place in the oven and bake for 35 - 40 minutes at 175 °C / 350 °F. You can eat this tart warm or cold, for breakfast or dessert. We usually dust it with a bit of icing sugar just before serving.