

**Coffee tart dough:**

Butter 150g

Sugar 20g

Icing Sugar 70g

Whole Egg 50g

Almond Powder 30g

Salt 1g

T45 Flour (sifted) 250g

Coffee Powder 5g

Egg yolk 1pc

**Method:**

- 1) Place softened butter, sugar, icing sugar and coffee powder into a mixing bowl. Cream the mixture until they are well incorporated.
- 2) Add in sifted flour and salt, followed by the whole egg and almond powder.
- 3) Mix all the ingredients until it forms a homogenous dough.
- 4) Once the dough is formed, leave it to rest for 30mins before rolling it out to 2mm thickness disk.
- 5) Cut the dough into the size of your tart ring.
- 6) Line your tart rings with the dough and bake them in the oven at 160degC for 15mins
- 7) After 15 minutes, remove the tart shell from the oven and brush them with a thin layer of egg yolk before baking them for a further 2-4mins
- 8) Once the tart shells are done baking, remove them from the oven and leave to cool

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**Milo-Moka chocolate mix: (makes one 16cm tart)**

Cream 150g

Coffee powder 7.5g

Milo 30g

Dark chocolate 100g

Milk Chocolate 60g

Whole Egg 50g

Method:

- 1) Pour the cream into a saucepan and bring it to a boil
- 2) Once the cream comes up to a boil, add in milo and coffee powder. Mix until both powder dissolve
- 3) Once both powders have dissolved, pour the hot cream mixture over the chocolates. Stir the mixture until smooth.
- 4) Then, add in the egg and mix well to a smooth consistency
- 5) Once the filling is ready, pour it into the prepared tart shell. Bake in the oven at 170degC for 4-6mins
- 6) Once the filling has set, remove the tart from the oven and leave it to cool completely at room temperature for 1 hour.