



## About Clico Guesthouse

Take your taste buds on an exquisite journey of the menu of chef extraordinaire, Ronan O'Dwyer, well known for his international food alchemy. The intimate, fine-dining restaurant of the five-star Clico Guest House, situated in Rosebank, is open to resident guests as well as non-resident (just book to avoid disappointment), and serves the most delicious fare, with food and wine pairings available should you like.

Clico's summer dining options include breakfast, brunch, high tea and dinner – the latter served in the restaurant, in the events room or on the deck, which is surrounded by lush and tranquil gardens.

The guesthouse's nine beautifully appointed rooms are all en suite and designed to executive standards, complete with mini bars, air conditioning, under-floor heating and heated bathrooms, and other expected mod cons.

[www.clicoguesthouse.com](http://www.clicoguesthouse.com)

# Clico's Lindt chocolate tart

### METHOD

#### For the pastry

Sift the flour, cocoa powder and icing sugar well. Slightly soften the butter and mix through the flour mixture until it resembles bread crumbs. Melt the chocolate over a double boiler. Make a well in the centre of the flour mixture, add the egg and melted chocolate, and mix by hand until it forms a dough (you may need to add a little water). Roll into a ball, wrap in cling film and allow to chill for 1 hour.

Roll out the pastry to 0.5cm in thickness and use it to line a large, greased tart dish or 6 small dishes. Blind bake by using greaseproof paper and rice to weigh down the pastry,

at 160 °C for 15 minutes. Remove the rice and paper and bake for a further 5 minutes.

#### For the filling

Place the eggs and egg yolks, Amarula and sugar in a metal bowl. Gently whisk over a double boiler, slowly, taking care that the eggs do not curdle. When the mixture begins to thicken remove from heat immediately and allow to cool.

In another metal bowl, melt the chocolate with the water. As soon as the chocolate is melted, add this to the egg mixture and set aside to cool.

Whip the cream until it forms stiff peaks. Fold into the cooled egg and chocolate mixture.

## Ingredients

#### For the pastry

200g cake flour  
25g cocoa powder  
90g icing sugar  
90g butter  
40g Lindt chocolate  
1 egg

#### For the filling

300g Lindt chocolate (72% cocoa)  
50ml Amarula  
50ml water  
2 whole eggs plus 2 egg yolks  
250ml fresh cream  
35g castor sugar

Pour the filling into the baked pastry case and leave in fridge to set – about 2 hours.

Serve with cream or ice cream, and fresh berries or poached fruit.

Makes one large, 10-inch tart or 6 small tartlets.

