

## **Chocolate and mascarpone tart with cardamom cream**

Serves 6 - 8, takes 30 minutes

*For the hazelnut crust*

- \* *Ground hazelnuts - 2 cups*
- \* *Butter - 100g, cold and cut into chunks*
- \* *Salt - a pinch*

*For the filling*

- \* *Dark chocolate - 220g*
- \* *Mascarpone - 250g*
- \* *Ground cardamom - a couple of pinches*
- \* *Salt - a pinch*

*For the cardamom cream*

- \* *Mascarpone - 250g*
- \* *Ground cardamom - a couple of pinches*

*A 9 inch tart tin*

Start by making the crust. Preheat the oven to 190 degrees C.

In a mixer, pulse the hazelnuts, salt and butter until the mixture comes together in one ball.

Using your fingers, press the dough into the tart tin, going up the sides of the tin too.

Bake in the oven for 20 minutes, until the crust is starting to colour slightly. Remove from the oven and leave to cool.

To make the filling, melt the chocolate in a glass bowl over a pan of simmering water, stirring occasionally.

Meanwhile, whisk the mascarpone until light and fluffy.

When the chocolate is melted, leave to cool (remove the bowl from the pan) for at least five minutes.

Stir the chocolate into the mascarpone until combined. Add a couple of pinches of cardamom and a pinch of salt and stir.

Pour the chocolate mixture into the tart case and spread evenly. Place in the fridge to chill.

To make the topping, whisk the remaining mascarpone in a bowl until light and fluffy. Add the cardamom and stir to combine.

Serve the tart at room temperature with a generous dollop of mascarpone cream