

Victorian Chocolate Tart

Yield: 10 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/easter-chocolate-tart-recipe>

Ingredients:

- tart crust
- 2 crusts tarts, Freeze half the dough or bake both and freeze one for later
- 2 1/2 cups all-purpose flour
- 1 teaspoon sugar
- 1/8 teaspoon salt
- 1 cup butter chilled, cut into small pieces
- 3/4 cup ice water
- chocolate Victorian
- 1 tart chocolate
- 1 cup semi sweet chocolate chips good quality
- 1/3 cup sugar
- 2 cups heavy cream
- sea salt to taste, optional

Nutrition:

1. Calories: 770 calories
2. Carbohydrate: 60 grams
3. Cholesterol: 130 milligrams
4. Fat: 57 grams
5. Fiber: 3 grams
6. Protein: 8 grams
7. SaturatedFat: 31 grams
8. Sodium: 450 milligrams
9. Sugar: 16 grams

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