

Chocolate and Bay Tart



[Ian's](#) Chocolate and Bay Tart recipe appears in the [Chocolate](#) episode of Season 3 of [The Great British Baking Show](#).

Ingredients

For the Pastry:

- 120g unsalted butter
- 70g icing sugar
- 25g ground almonds
- pinch of salt
- 1 large egg
- 175g plain white flour
- 40g cocoa

For the Caramel:

- 300g golden caster sugar
- 100g unsalted butter
- 150ml double cream
- 25 bay leaves
- 1/2 tsp fine sea salt

For the Chocolate Filling:

- 200g double cream
- 200g 80% dark chocolate
- 35g caster sugar
- 2 large eggs
- 50ml milk
- 1/3 tsp fine sea salt

For the Chocolate Mirror Glaze:

- 80g double cream
- 100g water
- 120g caster sugar
- 40g cocoa
- 2 leaves gelatin

For the Chocolate Bay Leaves:

- 50g white chocolate
- 10 bay leaves

Directions

1. Gently warm 150ml double cream with 25 bay leaves.
2. Beat 120g unsalted butter with wooden spoon in mixing bowl. Add 70g icing sugar and beat.
3. Add 25g ground almonds and pinch of salt and beat.
4. Add large egg and beat.
5. Add flour and cocoa and beat again. Make into disc, wrap in clingfilm and chill in freezer for 10 minutes then in fridge for another 5 minutes.
6. Roll out pastry to 3 – 4mm and put into 28cm tart tin with removable base. Chill in freezer for 5 minutes. Preheat oven to 190C.
7. Temper chocolate and paint onto the front of leaves.
8. Line tart tin with baking parchment and baking beans. Bake for 7 minutes. Remove baking beans and bake for another 7 minutes.
9. Meanwhile prepare caramel. Put 300g caster sugar in medium pan with a splash of water to just soak sugar. Heat on medium until golden. Remove from heat. Add butter and stir vigorously. Add the bay infused double cream slowly and then the fine sea salt. Warm briefly and then sieve and cool. Once reasonably cool pour into pastry case and put in freezer.
10. Start on filling. Preheat oven to 180C. Heat double cream gently in pan. Chop up chocolate and place in bowl. Pour hot cream onto chocolate, wait a few minutes and then stir.
11. Whisk eggs and caster sugar until pale and doubled in volume. Gently fold eggs into chocolate / cream bowl. Bake in oven for about 15 minutes.
12. Whilst tart is cooking remove chocolate from bay leaves.
13. Mirror glaze: Bring 80g double cream, 100g water and 120 sugar to the boil. Add 40g cocoa and boil for a few minutes, stirring all the time. Meanwhile soak 2 gelatin leaves. Cool pan of liquid to 60C then add gelatin leaves.
14. Cool tart as quickly as possible!
15. Pour mirror glaze on top and allow to cool as quickly as possible.
16. So long as it is cool enough arrange white chocolate bay leaves in middle of tart.