



WARM CHOCOLATE TARTLETS

serves 8

Very spoiling- light but rich and can be made ahead.

Ingredients 500g puff pastry
 50g (2oz) plain chocolate
 2 eggs
 100g (4oz) caster
 1½ tbs cocoa
 30g (1oz) unsalted butter, melted
 80ml (3oz) milk
 2 tbs ground almonds

Method *Roll the pastry out until you can fit 8 circles of 10cm (4"). Cut out rounds using a sharp knife. Mark a smaller circle in each centre. Place on a greased baking sheet and bake at 200°C (400°F, gas 6), or in the middle of the Aga ROASTING OVEN until well risen - about 10-15 minutes. Remove from the oven when golden and just firm. Allow the pastry to cool slightly then cut out the centre with the point of a sharp to form pastry cases.*

To make the filling put the chocolate, milk and butter in a small saucepan and melt over a gentle heat. Whisk the eggs, sugar and cocoa and ground almonds together. Away from the heat pour on the chocolate mix and whisk together. Ladle the mixture into the pastry cases and return to the oven, lowering the temperature to 160°C (325°F, gas 3) for 20 minutes until risen and just set.

To get ahead *Make the tartlets ahead and reheat when needed.*