



CHOCOLATE MILK TART

There is nothing wrong with the classic melktert, but I've given it some decadent treatment, baking it with a chocolate filling. I first cooked this tart as part of one of the magical bush dinners at Madikwe Safari Lodge – and somehow the tart was at home in the bush. The cocoa and cinnamon topping is reminiscent of the deep red earth of the reserve, and after a day on safari with your senses overloaded, I thought the palate should have some fun too!

SERVES: 10

HOT CHOCOLATE FILLING

500ml full-cream milk
2/3 cup castor sugar
200g dark (70%) chocolate, finely chopped
1 egg plus 3 egg yolks
1 tbsp plain flour
1/3 cup cocoa, plus extra to dust
50g unsalted butter
1 tsp salt flakes

ALMOND PASTRY

200g plain flour
125g almond meal
1/4 cup castor sugar
1/2 tsp ground cinnamon, plus extra to dust
150g unsalted butter, melted and cooled
2 tbsp water

Preheat oven to 180°C on the fan setting.

For the pastry, place the flour, almond meal, sugar and cinnamon in a bowl and season with a pinch of salt. Add the butter and 2 tbsp water then stir to combine into a dough. Add another tablespoon of water here if needed to bring it all together.

Use about half of the dough to press into the base of a well-buttered 23cm loose-bottomed tart tin. Then use the rest of the dough to press into the sides of the tin so it is completely covered. Use a cup measure or straight-sided glass to even out the dough on the bottom and ensure the sides have an even thickness. Use a knife to trim the top of the tart tin evenly. Place in the freezer for 5 minutes to firm up a little. Prick the base with a fork a few times, but please don't create massive holes.

Bake for 15 minutes then remove from the oven and use a spoon to press down if the base of the pastry has lifted a bit. Bake for another 5–10 minutes until pastry is golden. Set aside to cool while you make the filling.

For the filling, place the milk, sugar and chocolate in a saucepan over low heat and stir until melted and combined. Remove from the heat and stir in the butter to melt and cool. Whisk in the egg and yolks then sift in the flour and cocoa and stir until smooth. Add a pinch of salt.

Pour half into the tart shell then place in the oven. Use a jug to top up the remaining mixture – you'll thank me for this – it ensures there will be less spilling of the filling when placing into the oven.

Place back into the oven at 150°C (on the fan setting) for 35–40 minutes or until just set with a slight wobble in the centre. Remove and cool for a few hours then chill for at least 3 hours. Dust with 1 tbsp cocoa mixed with 1/2 tsp ground cinnamon. Enjoy with double cream and a coffee . . . or whiskey.

Tip: Use a hot knife (run under hot water) to cleanly slice through the tart.