



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Christmas



FINISHED PRODUCT

Confectionery, Sweet Good

GINGERBREAD & AMARETTO CHOCOLATE TART

INGREDIENTS

Group : Tart Case

Ingredient	KG	%
<u>Palm Free Digestive Biscuit Crumb</u>	5.000	100.00
Butter	0.720	14.50
Ground ginger	0.050	1.00
Golden syrup	0.900	18.00
Total Weight:	6.670	

Group : Filling

Ingredient	KG	%
<u>Rich Chocolate Fudgice</u>	9.000	100.00
Cocoa powder	0.300	33.30
Amaretto	0.360	40.00
Total Weight:	9.660	

Group : Scratch Gingerbread Men

Ingredient	KG	%
Plain flour	7.000	100.00
Soft brown sugar	3.500	50.00
Butter	2.500	36.00
Ground ginger	0.200	3.00
Ground cinnamon	0.100	1.50
Bicarbonate of soda	0.100	1.50
Golden syrup	1.200	17.00
Egg	1.000	14.00
Total Weight: 15.600		

Yield: 10 Tarts

METHOD

Tart

1. Melt the butter and golden syrup into mixing bowl, fitted with a beater.
2. Mix in the ginger and [Palm Free Digestive Biscuit Crumb](#).
3. Scale at 400g into a circular tart tin.
4. Allow to set.
5. Warm the [Rich Chocolate Fudgice](#) and stir in the Amaretto.
6. Pour into the set tart case.
7. Allow the filling to set.
8. Heavily dust the top of the tart with cocoa powder and add miniature gingerbread men to finish.

Scratch Gingerbread Men Recipe

1. Sieve the flour and ground cinnamon into a mixing bowl, fitted with a beater.
2. Rub in the butter to make breadcrumbs.
3. Mix in the sugar.
4. Beat in the egg and golden syrup.
5. Form a dough and chill.
6. Roll out to 5mm thick and cut into gingerbread men.
7. Bake at 170°C for 10-12 minutes.