

3 min read

No Bake Chocolate And Salted Caramel Tart



This tart is incredibly delicious. The caramel is sweet but the chocolate is dark and intense so it goes together perfectly. It is a no bake tart with a very easy biscuit base. Let's check out the recipe.

Servings : 8

Ingredients :

For crust :

- Oreo cookies - 24
- Butter - 30g
- Salt - 1/4 tsp

For caramel :

- Granulated sugar - 60g
- Water - 25ml
- Heavy cream - 60ml (room temperature)
- Salt - 1/4 tsp

For chocolate filling :

- Dark chocolate - 100g

- Heavy cream - 250ml
- Cocoa powder - 10g
- Brown sugar - 30g
- Instant coffee powder - 1/2 tsp
- Salt - 1/8 tsp
- Corn flour - 2 tbsp
- Milk - 2 tbsp



Instructions :

For crust :

1. Add the Oreo cookies to a food processor and pulse until they are fine or just crush them using a rolling pin and a ziploc bag. You can use any other cookie or biscuit that you like.
2. Melt the butter and add it to the crushed Oreos along with the salt and mix until everything is well combined. The mixture should be a bit wet and should hold its shape when pressed with a spatula or a spoon.
3. Line the bottom of an 8 inch loose bottom tart tin with parchment paper.
4. Transfer the mixture into the tart tin and spread it evenly along the bottom and the sides of the tin.
5. Now press it firmly throughout the tin to form the crust. Make sure the sides and the bottom is firmly packed.
6. Place the tin in the fridge for the crust to set till we make our caramel and chocolate filling.

For caramel :

1. Add the sugar and water to a heavy bottom saucepan on medium-high heat. Do not stir or it will start crystallizing. The sugar will melt and the mixture will come to a boil. This is where you have to keep an eye on the mixture because it can burn very quickly which will make your caramel taste bitter.
2. Once the mixture starts caramelizing you can move your saucepan slowly to make sure it caramelizes evenly. Let it become a deep amber color and take it off the heat immediately.
3. Now while stirring, slowly pour in a little bit of your cream. The mixture will start to bubble a lot so be very careful. Keep stirring till some of the bubbles are gone and the mixture has calmed down a bit. Pour in the rest of your cream and keep stirring till it's lovely and smooth.
4. Add in your salt and mix it through. You can add more salt if you like after giving it a little taste test.
5. Pour the prepared caramel into a separate bowl and let it cool at room temperature while we make our chocolate filling.

For chocolate filling :

1. Chop the dark chocolate roughly.
2. In a small bowl combine the corn flour and milk and give it a good mix until it's smooth and lump free.
3. Add the heavy cream, cocoa powder, brown sugar, coffee powder, salt and chopped chocolate to a heavy bottom sauce pan.
4. Place it on medium-high heat and keep whisking continuously so that the chocolate doesn't burn.
5. Once the chocolate is completely melted and the mixture is a bit hot, while whisking pour in the corn flour and milk mixture.
6. Whisk until the mixture thickens up a bit and starts to bubble a little at the bottom. It will happen within a minute or so. Take it off the heat immediately. Don't take it too far.
7. Pour it into a separate bowl and let it cool completely.

For assembly :

1. Pour the cooled caramel into the crust and let it sit in the fridge while the chocolate filling cools.
2. Once cooled completely pour the filling into the tin overtop of the caramel layer.
3. Give the tin a little shake to even out the chocolate layer.
4. Refrigerate for at least 8 hours or overnight for it to set.
5. Once set, carefully remove the tart from the tin by releasing the bottom.
6. Use a sharp knife to cut slices and ENJOY!
7. Store in the fridge.