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

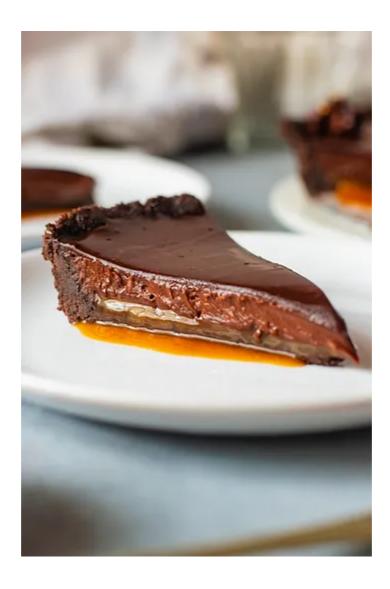
For caramel:

- 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 it's 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.