



Chocolate Orange Tart

with Tony's Chocolonely Dark Chocolate Bar

Tony's Chocolonely | Prep Time: 30-35 Minutes • Chill Time: 5 Hours • Veggie

17A

Find all your unchilled Market items in bag A.



Speculoos Biscuit Crumb



Tony's Chocolonely Dark Chocolate Bar



Orange



Caster Sugar



Creme Fraiche



Salted Caramel Sauce

In collaboration with



Tony's Chocolonely

Tony's Chocolonely are the chocolate makers on a serious mission to end modern slavery in the chocolate industry.

Pantry Items

Butter

Before you start

Our fruit and veg need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Saucepan, baking paper and cake tin.

Ingredients

Ingredients	Quantity
Speculoos Biscuit Crumb 11) 13)	125g
Tony's Choclonely Dark Chocolate Bar 11)	1
Orange**	1
Caster Sugar	75g
Creme Fraiche** 7)	300g
Salted Caramel Sauce 7)	40g

Pantry	Quantity
Butter*	60g

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	478g 7293 / 1743	100g 1527 / 365
Fat (g)	124.8	26.1
Sat. Fat (g)	74.8	15.7
Carbohydrate (g)	138.1	28.9
Sugars (g)	106.7	22.3
Protein (g)	15.0	3.1
Salt (g)	1.44	0.30

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk **11)** Soya **13)** Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.


Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

Contact

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1



2



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Buttery Biscuit Base

a) Melt the **butter** (see pantry for amount) in a medium saucepan on medium-low heat. When melted, remove from the heat.

b) Add the **speculoos biscuit crumbs** to the **melted butter** and mix until the **crumbs** are completely coated.

c) Spoon the **mixture** into a lined 20cm cake tin and pat the **crumbs** down with the back of a spoon to make the **base**.

d) Pop into the fridge to firm up while you make the filling.

Melt the Chocolate

a) Set aside the largest 'Tony's' piece of **Tony's Choclonely Dark Chocolate Bar** to decorate your **tart** with before serving. Chop the remaining **chocolate** into small pieces.

b) Zest and juice the **orange**.

c) Place a small saucepan on medium heat, add the **chopped chocolate, sugar, creme fraiche** and the **orange juice** and **zest** (use half the **orange zest** and **juice** if you prefer a milder **orange** taste). Mix until the **chocolate** has fully melted, 2-4 mins, then leave to cool, 5 mins.

d) Once cooled, pour the **chocolate mixture** on top of the **biscuit base** and set in your fridge for 5 hours or ideally overnight.

Serve your Tony's Treat

a) Once the **tart** has set, carefully remove it from its tin.

b) Drizzle the **salted caramel sauce** over the top and place the **reserved 'Tony's' chocolate** into the centre to finish.

Enjoy!