



Neapolitan Milk & White Chocolate Berry Tart with a Speculoos Biscuit Base

Dessert Prep Time: 75-80 Minutes • Chill Time: 5 Hours • Veggie

18A

Find all your unchilled Market items in bag A.



Speculoos Biscuit Crumb



White Chocolate Chips



Chocolate Chips



Creme Fraiche



Red Berry Compote

Pantry Items
Butter, Sugar

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, cake tin and bowl.

Ingredients

Ingredients	Quantity
Speculoos Biscuit Crumb 11 13	125g
White Chocolate Chips 7 11	90g
Chocolate Chips 11	100g
Creme Fraiche** 7	300g
Red Berry Compote	35g

Pantry	Quantity
Butter*	60g
Sugar*	6 tsp

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per 100g
for uncooked ingredient	100g
Energy (kJ/kcal)	1787/427
Fat (g)	30.9
Sat. Fat (g)	18.6
Carbohydrate (g)	33.6
Sugars (g)	25.9
Protein (g)	3.7
Salt (g)	0.37

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, mollusc, 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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Buttery Biscuit Base

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

b) Add the **speculoos biscuit crumb** 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**.



Make the Berry Layer

a) Meanwhile, clean the saucepan.

b) Return the saucepan to medium heat and combine the **red berry compote** and **sugar** (see pantry for amount) with the remaining **creme fraiche**.

c) Bring to the boil, stirring constantly, for 2-4 mins, then leave to cool, 5 mins.

d) Once cooled, pour the **red berry mixture** on top of the **milk chocolate layer**.



Make the White Chocolate Layer

a) While the **base** is chilling, pop **1 tbsp** each of the **white chocolate chips** and the **milk chocolate chips** into a small bowl and set aside for now.

b) Place a small saucepan on medium heat and combine the remaining **white chocolate** and **one third** of the **creme fraiche**.

c) Mix until the **white chocolate** has fully melted, 1-2 mins, then leave to cool, 5 mins.

d) Once cooled, pour the **white chocolate mixture** on top of the **biscuit base** and set in your fridge for 30 mins.



The Big Chill

a) Pop your **tart** into the fridge for 5 hours or ideally overnight, until fully set.



Make the Milk Chocolate Layer

a) In the meantime, clean the saucepan.

b) Return the saucepan to medium heat and combine the remaining **milk chocolate** with **half** of the remaining **creme fraiche**.

c) Mix until the **chocolate** has fully melted, 2-4 mins, then leave to cool, 5 mins.

d) Once cooled, pour the **milk chocolate mixture** on top of the **white chocolate layer** and set in your fridge for 30 mins.



Finish and Serve

a) Once fully set, sprinkle over the reserved **white and milk chocolate chips** to finish.

Enjoy!