

Uncle Reggie's Chocolate Tart

I received this gem of a recipe from an East German widow, her husband having died during the defence of Berlin in '45. A most hospitable, and might I say it, giving woman who saw no problem in giving refuge to a stranger, regardless of the Stasi's less than friendly intentions toward me. That my friends, is another story.

I didn't get to try this slice of chocolate wonderment until my later arrival in 1960s Bristol, as the severe shortage of eggs and real butter in 50s Germany hindered the aspiring patissier. But dearth of store cupboard ingredients doesn't seem to play on one's mind when one is boffing a fine fraulein.

Now, the pastry is all important: Rub together 100g plain flour and 50g butter until fine breadcrumbs emerge. Add a liberal sprinkling of caster sugar and knead with a beaten egg until a pastry forms, making sure it holds together without being as sticky as can-can dancer's undercarriage (i know this to be the case, Montmartre 1932). Blind bake in a flan tin for 16 mins at 200 °C, until firm but not yet golden. The filling, the engine room of this culinary orgasmatron; the divine ambrosia that drippeth from parts unknown.....and so on.

- 300g plain chocolate
- 95g butter
- 50ml double cream
- A few drops of vanilla extract
- 60g ground almonds
- Pinch of caster sugar

Melt the butter and broken up chocolate in a bain-marie until smooth and glossy, leave to cool. Then mix in all other ingredients apart from the sugar. Spoon into your pastry baby, that labour of your love, i.e. the pre-prepared pastry case, and smooth off. Sprinkle the top with the sugar. Bake for ten minutes at 200 °C, then reduce the heat to 150 °C for a further ten minutes.

Voila, something so delicious that it begs to be rogered. Hum.