

Choc Mousse Tart with Salted Caramel and Macadamia



Made with our Fillings and Layers Choc Mousse Mix, these Chocolate Tarts are simply irresistible!

Top with any of your favourite sweets – our recommendation is chopped roasted macadamia.

Recipe supplied by White Wings

Ingredients

400 g digestive bisuits
250g unsalted butter, melted
55 g cocoa powder, sifted
50 g CSR icing sugar
430 g jar dulce de leche
75 g roasted macadamias, coarsely chopped
1/2 tsp sea salt flakes, extra to scatter
1 White Wings Choc Mousse Mix
roasted macadamias, chopped, to serve

Method:

1. Cut 20 strips baking paper, about 15cm long x 1.5cm wide. Grease two 12-hole, ½ cup (125ml) capacity muffin pans lightly with oil, and lay a strip of paper into each, with ends extending

above the sides.

2. Process biscuits in a food processor until finely crushed. Add the butter, cocoa and sugar and process until combined. Divide mixture (about $\frac{1}{4}$ cup) evenly among the lined holes. Use a tablespoon measure to spread and press the biscuits mixture over the base and sides of each hole. Refrigerate for 30 mins to chill.
3. Mix dulce de leche, macadamias and salt in a bowl and divide among tart shells. Using the back of a warm spoon, spread the mixture out to create an even layer. Chill until required.
4. Prepare the chocolate mousse filling mixture as directed. Place chocolate mousse into a piping bag. Snip off the end and pipe evenly over the caramel layer. Using the back of a spoon, spread the mousse to side the tart shells. Refrigerate for 2 hours or overnight to set.
5. Serve scattered with extra macadamias.