



BREAKFAST ON THE BRIDGE

MOCHACCINO TARTLETS

A decadent brekkie!



Photographer: Andre Martin, Stylist: Vicki Liley

- 6 frozen unbaked sweet tart cases (130g)
- 80g dark eating chocolate, chopped coarsely
- 2 tablespoons cream
- 1 teaspoon instant coffee granules
- 2 teaspoons coffee-flavoured liqueur
- 2 egg yolks
- 1 tablespoon caster sugar
- 2 teaspoons cocoa powder

- 1 Preheat oven to 180°C/160°C fan-forced.
- 2 Place tart cases on greased and lined oven tray; bake about 12 minutes. Cool.
- 3 Combine chocolate, cream, coffee and liqueur in small heatproof bowl placed over small saucepan of simmering water; stir until smooth. Remove bowl from pan; cool 5 minutes.
- 4 Whisk egg yolks and sugar in small bowl until creamy; fold in chocolate mixture.
- 5 Divide filling into cases. Bake, in oven, 8 minutes; cool 5 minutes. Refrigerate 20 minutes before serving.
- 6 Serve tartlets dusted with sifted cocoa.



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prep & cook time 30 minutes (+ refrigeration) makes 6
nutritional count per tartlet 14.7g total fat
(8.2g saturated fat); 999kJ (239 cal);
23g carbohydrate; 3.4g protein; 0.6g fibre

Images / recipes are from **The Australian Women's Weekly Picnics** cookbook, RRP\$12.95, available in November from newsagents, supermarkets and www.acpbooks.com.au

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