

Best of season
at Prahran
Market

harvest



Get tips on preparing delicious meals using fresh seasonal market produce at the Blanco Kitchen at Prahran Market, Fruit and Vegetable Hall 10.am-2.pm

STONE FRUITS

Shopping List

Cherry and Chocolate Tart

Ingredients:

Pastry

- 60g chopped almonds
- 150g butter
- 1 egg
- 1 tsp. finely grated lemon zest
- 100g icing sugar
- 250g plain flour

Filling

- 200g dark cooking chocolate
- 1/3 cup cream
- 500g cherries

Pastry

- 60g chopped almonds
- 150g butter
- 1 egg
- 1 tsp. finely grated lemon zest
- 100g icing sugar
- 250g plain flour

This will make 2 quantities of pastry. Halve it, and freeze the extra for future use.

Filling

- 200g dark cooking chocolate
- 1/3 cup cream
- 500g cherries

Cut the butter into cubes and place all the pastry ingredients in a food processor.

Blend until a ball forms, then halve the mixture and wrap each in plastic.

Freeze one and refrigerate the other for 15 minutes.

Roll out to line a flan tin, then place baking paper over the pastry and fill with pie weights, rice or dried beans.

Bake for 20-30 minutes, using the bottom element with fan assist. Remove the pits from the cherries.

Heat the cream in a small saucepan to a medium heat then break the chocolate into it and allow it to melt.

When the pastry is cooked, remove the paper and weights.

Pour the chocolate mix into it and then keep it warm either over a double boiler, or on number one on an induction stove top.

Arrange the cherries in the chocolate filling, then chill until the filling is set.

Dust with icing sugar to serve.

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