



Chocolate Caramel Tart

Featuring: Caruso's Candy Kitchen

Ingredients:

- 1 (14 oz.) can sweetened condensed milk
- 1 prepared chocolate pastry crust
- 8 oz. good-quality dark chocolate, roughly chopped
- 2 large eggs
- 5 oz. thickened cream
- extra whipped cream to serve (optional)
- 3 oz. milk

Directions:

Remove label from can. Using a can opener, make 2 small holes in the top. Place in a saucepan, open-side up. Fill pan with cold water to come almost to the top of the can (about 1 cm from top). Bring to the boil, then reduce to medium-low and simmer for 3 hours until a caramel forms, topping up water to keep the same level. Carefully remove can and cool. Scoop out caramel, then set aside.

Lightly grease an 11cm x 33cm loose-bottomed tart pan. Roll pastry between 2 sheets of baking paper to 1/4" thick, then use to line pan. Chill for 20 minutes.

Preheat oven to 350° F. Line the pastry with baking paper and pastry weights or uncooked rice. Blind-bake for 10 minutes, then remove paper and weights and bake for 5 minutes or until pastry is dry. Reduce oven to 250° F. Place chocolate in a heatproof bowl over a pan of gently simmering water, not letting bowl touch water. Allow to melt, then stir until smooth. Remove from heat and cool. Gently whisk eggs in a separate bowl to just combine (don't allow to froth).

Heat cream and milk in a saucepan over medium heat until just below boiling point, then pour over eggs, stirring. Return to pan over low heat and stir for about 5 minutes until thick. Pour through a sieve over bowl of chocolate, stirring gently until smooth.

Spread three-quarters of the caramel over pastry. Pour over chocolate, then bake for 5 minutes or until just set. Leave tart in switched-off oven for 1 hour with the door closed. Remove and cool completely before slicing. If desired, stir remaining caramel through some whipped cream to serve.

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Sweet and Sour Plum Sauce for Eggrolls

Featuring: Shoua's Kitchen

Ingredients:

- 1 (20 oz.) can crushed pineapple in heavy syrup
- 1 c. sugar
- 1 c. water
- 1 c. vinegar
- 1 Tbsp. soy sauce
- 2 Tbsp. cornstarch
- 2 Tbsp. cold water
- 1 c. plum sauce or plum jam or orange marmalade

Directions:

Heat pineapple (including syrup), sugar, 1 cup water, the vinegar, and soy sauce to boiling.

Mix cornstarch and 2 tablespoons water; stir into pineapple mixture. Heat to boiling, stirring constantly.

Cool to room temperature; stir in plum sauce. Cover and refrigerate. Makes 6 cups.

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