



# MINI GINGER CARAMEL TARTS

WITH DARK CHOCOLATE

**DIFFICULTY:** Easy | **MAKES:** 24 | **READY IN:** 40 minutes

Christmas mince tarts - love them, or love to hate them? If it's the latter, then these mini ginger caramel tarts are for you! No fruit in sight.



## GINGER CARAMEL TARTS

- 2 x sheets sweet short pastry (500g / 1lb 2oz)
- 60g butter (2.1oz)
- 1/4 cup brown sugar (50g)
- 200g sweetened condensed milk (7oz)
- 1 tsp ground ginger (optional, or increase to 1 1/2 tsp if you love ginger!)
- 75g dark chocolate (2.6oz)

### 1. MAKE TARTS

Preheat oven to 170°C (350°F) fan bake. Grease two 12-hole mini muffin tins with cooking oil spray.

2. Cut 24 x 5cm / 2in rounds out of the pastry sheets and line the tins with pastry. Use a small star cutter to cut out 24 stars (re-roll pastry scraps if needed).

3. Make caramel by melting butter and sugar together in a small saucepan on medium-low heat, until bubbling. Add condensed milk and ginger and cook, stirring, for 5 minutes, until pale golden.

4. Spoon caramel into muffin tins (to almost fill) and top with a pastry star. Bake for 12 minutes, until golden. Leave to cool in tins for a couple of minutes, before transferring to a wire rack to cool completely.

5. Place chocolate in a small microwave-safe bowl and microwave on medium-low in bursts of 30 seconds, stirring in between, until melted and smooth.

6. Transfer chocolate to a small ziplock bag. Cut a small hole in one corner and pipe chocolate in zig zags on top of the cooled tarts. Refrigerate until set, then store at room temperature (they will keep well for about a week).

### 7. SERVE

Serve tarts as is, or with a dollop of thickened cream or ice cream.



**DRINK MATCH:** Spiced Christmas tea.

## **MINI GINGER CARAMEL TARTS RECIPE NOTES**

**GLUTEN-FREE OPTION:** Use pre-made gluten-free pastry.

**INGREDIENT SWAPS / NOTES:** White chocolate or milk chocolate would be just as good on top of the tarts.

**STORING AND REHEATING:** Tarts keep well at room temperature for about a week. You can warm them up, but the chocolate will melt (not necessarily a bad thing if serving for dessert!).