



Chocolate gingerbread tart with caramelized Underberg oranges

Ingredients

For 1 tart

For the tart

- 200 g chocolate (dark chocolate)
- 200 g butter
- 4 eggs
- 180 g sugar
- 3 tablespoons honey
- 1 pinch of salt

- 1 tsp. gingerbread spice

For the oranges

- 1 orange
- 2 tablespoons honey
- 2 cl Underberg
- Powdered sugar

Preparation

Preheat oven to 180 °C circulating air.

Melt chocolate and butter over a water bath.

Separate eggs, beat egg whites with a pinch of salt until stiff.

Whip sugar and egg yolk for 2-3 minutes until light. Add chocolate butter mixture, gingerbread spice and flour and stir in.

Fold in the egg white and stir the mixture to a smooth dough.

Put into a greased springform pan (26 cm) and bake in a hot oven for about 25 minutes.

Take out of the oven and let cool down.

Peel and fillet the orange. Heat the honey in a pan over medium heat, add oranges and Underberg and caramelize while stirring constantly.

Serve the chocolate tart with oranges and e.g. some powdered sugar.

Preparation time: 60 minutes

Nutritional values per piece (for 8 pieces): 431.8 kcal / 1794.5 kJ

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30,7 g carbohydrates

4.7 g protein

31,1 g fat