Chocolate Mint Meringue Tart

Ingredients

1 pre-cooked sweet pastry case

200g milk or dark chocolate or a mixture of both

100 ml double cream

4 oz white caster sugar

40 ml water

2 egg whites

¼ tsp mint essence

Method

1. Boil cream and add to chocolate to make a ganache.
2. Pour into pastry case and leave until firm (about 1 hour).
3. Heat sugar and water to 121ºC.
4. Whisk egg whites to soft peaks.
5. Carefully add sugar syrup while beating.
6. Continue beating until cool, smooth and glossy.
7. Smooth or pipe onto tart and blow torch or put under a hot grill for 1-2 minutes.