

Tarts with ricotta, mint & chocolate!!



🍴 For 12 tarts.

Ingredients

250 g of flour "00" | 25 g corn flour | 100 g caster sugar | 100 g of butter | 2 eggs | a pinch of salt | 7 g baking powder

Filling

250 g ricotta cheese | 90 g caster sugar | 30-35 fresh mint leaves | 50 g of milk chocolate or dark chocolate

Method

Pour the flours on a pastry board with baking powder, make a dimple and add sugar, eggs, butter into small pieces softened at room temperature and salt. Work up to form a homogeneous mixture, wrap the dough in cling film and let rest in refrigerator for 30 minutes.

Roll out the 2/3 of the dough with a rolling pin and cut with a pastry rings 12 disks of 8-9 cm in diameter, put the disks in the tart molds (6.5 cm base diameter, 2.5 cm height and girth in area of 7.5 cm in diameter) previously buttered, make holes on the base with the prongs of a fork. Whisk the ricotta cheese, sugar and mint until creamy, add the chopped chocolate chips and fill the tarts with a spoonful of this cream. With the remaining pastry form 2 or 3 balls, put each one in a masher, then press and cut with a knife at a height of 5-7 mm, place the honeycomb mixture on each tart, also if do not cover completely.

Bake in preheated oven at 180° C for 20-25 minutes. Remove from oven and let cool on a grill before unmold and serving with a dusting of icing sugar.