



Afternoon Tart with Chocolate Ganache, Blueberry Abalone Jellyed Stout, and Black Tea Cream

A delicious Berry Chocolate Tart, with a crisp base and a hint of Abalone. Served with some delicious tea cream on the side or just with fresh cream.

This exquisite dessert was created by Lyndan Barwick of The Junction Works, located in Western Sydney. It combines the bold and dark of flavour of Kansom Australia's Seared Black Lip and Truffle Stout with the decadent tastes of a chocolate and fruit tart. The Junction Works is an organisation driven to generating more opportunities for people with a disability, and to improve the lives of people suffering hardship and disadvantage. For more information on The Junction Works, please visit their website: www.thejunctionworks.org



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Tea Tart Base

INGREDIENTS

265g	Plain Flour
55g	Caster Sugar
150g	Unsalted Butter, Chilled, Chopped
1 Tsp	Finely Grated Lemon Rind
1	Egg Yolk
1	Egg, Whisked
1½ Tbsp	Chilled Water
1 Pinch	Sea Salt
1 Tsp	Earl Grey Tea (or Lady Grey Tea)
1 Tsp	Orange Flavoured Tea

METHOD

- 1 Process flour, sugar, butter, rind and vanilla in a food processor until fine crumbs form. Add egg yolk and water. Process until dough just comes together. Turn onto a floured surface and knead until just smooth, but do not overmix.
- 2 Place between glad wrap and roll to fit the tart tin. Roll till 2-3 cm thick and roll out into tart tin. Cover with plastic wrap and place in fridge overnight or at least 1 hour to rest.
- 3 When rested place pricks with a fork and blind bake the pastry with rice or baking weights over baking paper for 15 minutes at 180c take off weights and bake for another 5 minutes till just golden.

Ganache Filling

INGREDIENTS

50g	Egg Yolk
50g	Caster Sugar
250g	Milk
125g	Dark Chocolate

METHOD

- 1 Blanch the egg yolk and sugar using a whisk (until fluffy, smooth and creamy).
- 2 Bring milk to the boil when it raises to the top of the pan, pour half of it into the egg yolk and sugar mixture, stir, and then pour back into the saucepan.
- 3 Return to the cooktop over medium heat, stirring constantly with a spatula, until the crème anglaise coats the back of the spatula (83-85c).
- 4 Strain the mixture into the chocolate and mix until smooth and refrigerate until ready to use.
- 5 Mix prior to piping onto the tea base when cooled.



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Jelly Stout Filling

INGREDIENTS

2 Cups	Kansom Australia's Seared Black Lip Abalone and Truffle Stout
6 Tbsp	Brown Sugar
1	Cinnamon Stick
2 Tbsp	Golden Syrup
1 Pinch	Salt
125g	Punnet of Blueberries
2 Tsp	Gelatine
6 Tbsp	Hot Water

METHOD

- 1 Place Stout, Sugar, Cinnamon Stick, Golden Syrup, Salt and Berries in a saucepan and heat on medium. Stir until all sugars are dissolved then lightly simmer for 5 minutes until blueberries are soft.
- 2 In a separate jug place gelatine and hot water and mix until dissolved.
- 3 Place some of the hot fruit mixture into the gelatine mix and mix again prior mixing. Reserve on the bench and cool, place in refrigerator until starting to set.
- 4 When almost set spoon carefully over the thin layer of the chocolate ganache.

For more information on Kansom Australia's Seared Black Lip Abalone and Truffle Stout, please visit our website:
www.kansom.com

Black Tea Cream - For Serving

INGREDIENTS

1 Cup	Whipping Cream
¼ Cup	Quality Full Black Tea
6 Tsp	Sugar

METHOD

- 1 Stir cream and sugar over medium heat until just simmering. When simmer refrigerate until cool.
- 2 Strain tea from cream and beat slightly just thickened but do not overbeat.
- 3 Add some fresh whipped cream; black tea cream and extra berries for decoration.



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