



CAMPBELLS
OF RUTHERGLEN

Recipe Inspiration

CHOCOLATE MOUSSE TARTLETS PAIRED WITH
THE RUTHERGLEN TOPAQUE



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INGREDIENTS

- 1 1/2 cups finely crushed chocolate wafer cookies (about 16 cookies)
- 1/3 cup butter, melted
- 200g Dark Chocolate Baking Bar, broken into small pieces
- 2 cups heavy whipping cream, divided
- 2 tablespoons icing sugar

METHOD

Step 1) Preheat oven to 170 celcius.

Step 2) Combine crushed cookies and butter in medium bowl. Press onto bottom of individual tartlet baking shells, or muffin tray. Bake for 15 minutes. Cool completely in pan on wire rack.

Step 3) Microwave chocolate and 1 cup cream in medium, uncovered, microwave-safe bowl on medium-high for 1 minute. Once complete, then stir. If pieces retain some of their original shape, microwave at additional 10- to 15-second intervals, stirring just until smooth. Cool to room temperature.

Step 4) Beat remaining 1 cup cream and icing sugar in chilled medium mixer bowl until stiff peaks form. Carefully fold whipped cream into chocolate mixture until blended. Spoon into prepared crust; smooth top.

Step 5) Refridgerate for 4 hours or until firm, enjoy with a glass of Topque.

TIP: For a more sophisticated flavor, add two tablespoons of Rutherford Topaque into chocolate mixture before spooning into crust. Tart slices can also be garnished with whipped cream and fresh cherries.



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