

# DESSERT

## Orange Tart

### Ingredients 4-6 people

- 250 g white flour - 1 sachet vanilla extract
- 125 g butter – 1 pinch of salt - 185 g granulated sugar
- 2 unwaxed oranges - 30 g mixed candied fruit – 150 g ricotta
- 125 g mascarpone – 4 egg yolks - 150 g dark chocolate
- 60 ml single cream - 1 tablespoon powdered sugar – zest of 1 orange

### Preparation

1. Mix the flour, vanilla, diced butter, 75g sugar, egg yolks, and orange zest, without overworking them. Shape the dough into a ball, wrap it in plastic wrap, and refrigerate for 30 minutes. Wash and dry the oranges, then cut them, peeled, into thin slices.
2. Place them in a nonstick pan, sprinkle with 40g sugar, and drizzle with a little water. Caramelize for 4 minutes, making sure they don't brown too much, but remain golden. Cool on parchment paper.
3. Mix the ricotta and mascarpone in a bowl, add 70g sugar, the grated orange zest, and the candied fruit. Line a 24cm nonstick tart pan with three-quarters of the shortcrust pastry. Fill the mold with the ricotta cream, smooth it out, and cover the surface with some of the caramelized orange slices. Decorate the cake with the remaining pastry, forming a lattice.
4. Bake the tart for 35-40 minutes at 200°C, then remove from the oven and dust with powdered sugar. Pour the cream into a saucepan, heat it over low heat, add the chopped dark chocolate, and let it melt. Serve the tart with the chocolate fondue and garnish with a slice of candied orange.