

# Double Coconut Tart



## ingredients

### Pastry:

- 300 g dr Gerard coconut cookies
- 50 g bitter chocolate
- 60 g butter
- pinch of salt

### Chocolate filling:

- 50 g bitter chocolate
- 100 g milk chocolate
- 1/2 cup heavy cream (36%)

### White filling:

- 100 g white chocolate
- 200 g coconut shreds
- 200 ml heavy cream (36%)
- 3 heaping teaspoons powder sugar
- 50 g butter

## directions

### Pastry:

Crumble the cookies. Melt the chocolate and butter in a water bath, then mix with the crumbled cookies and place on a previously buttered tart tin. Refrigerate.

### White filling:

Heat the chocolate, butter and heavy cream in a water bath and mix until the chocolate melts and the ingredients combine. Then turn off the cooker, add the coconut shreds and sugar, mix well. Allow to cool. Pour the cold filling into the cookie pastry shell, refrigerate again.

### Chocolate filling:

Heat up all the ingredients in a water bath while continuously mixing, until the mix is smooth and homogenous, then allow to cool.

When the mix cools down, pour it onto the white filling. Decorate with dr Gerard Maltikeks malt balls.

Refrigerate for at least one hour until congealed.

The tart is best stored in a cool place.