Chocolate, orange & vanilla tart

 *1000g Plain Flour*

*400g Unsalted Butter diced (Room Temperature)*

*450g Caster Sugar*

 *80g Cornflour*

 *8g Table Salt*

 *4 Whole Eggs*

* *Cream together the butter, sugar and salt*
* *Add the flour, eggs and cornflour*
* *Work together to form a smooth dough*
* *Divide into 650g balls*
* *Wrap and allow to rest in the fridge*
* *Line a tart case with the pastry*
* *Blind bake 165°c*

*550g Double Cream*

*175ml single cream*

*600g Dark Chocolate*

 *5g Table Salt*

1. *Large Orange, Juiced & Zested*

 *1 Ugandan Vanilla Pod*

*110ml Semi Skimmed Milk*

* *Boil both the creams, & remove from the heat*
* *Whisk in the chocolate*
* *Allow to cool slightly, whisk in the milk in 3 parts*
* *Allow to cool some more, whisk in the table salt, orange, vanilla seeds*
* *Pour into a blind baked tart case, bake gas mark 1, 41 minutes*
* *Make sure she has a nice wobble, cool at room temp then refrigerate for 2 hours*