

Christmas chocolate tarte with spicy oranges



Ingredients

For the spicy oranges:

- 1 vanilla pod 1 small red chilli pepper
- 3 – 4 star anise
- 4 – 6 cardamom pods (lightly pressed)
- 2 cinnamon sticks
- 50 g sugar
- juice of 1 lemon
- 125 ml grenadine syrup
- 5 juicy oranges

For the sponge and the cream:

- 150 g LINDT Excellence 70 % (finely chopped)
- 200 g butter
- 5 eggs
- 200 g sugar
- 25 g plain flour
- 1 tbsp. cocoa
- 75 g almonds (finely ground)
- 250 ml milk
- 20 g custard powder

Directions

1. Prepare the spicy oranges. Halve the chilli and vanilla pods. Scrape out the vanilla pulp from the pod and cook for 2-3 minutes together with the chilli halves, remaining spices, sugar, 300 ml of water and lemon juice. Mix in the grenadine syrup. Peel the oranges thinly and cut peel into thin strips. Then peel the oranges completely so that the white of the skin is also removed. Place the oranges and peel strips in the hot spice liquid, weigh down with a small saucer, so they do not rise to the surface, and place in the refrigerator overnight to steep, or even better for a few days.
2. Whisk the egg... and bake. For the sponge, preheat the oven to 180 °C. Melt 50 g chocolate with 50 g butter in a bowl over a bowl of hot water. Separate eggs. Whisk the egg yolks together with 25 g of sugar for about 5 minutes until stiff. Stir in the chocolate and butter mixture. Whisk the egg white with 100 g sugar to a creamy, stiff consistency. Stir a 1/3 of it into the dough. Now add the rest of the whipped egg white, sprinkle flour, cocoa and almonds over it and carefully fold in. Line the bottom of a springform cake tin (about 21cm dia.) with baking paper, add the dough and bake in the hot oven for about 35 minutes. Take it out of the oven and leave to cool. Then remove from the springform and cut the sponge in half horizontally.
3. Prepare the chocolate custard. Meanwhile, for the cream, mix the milk with the remaining sugar (75 g) and custard powder and boil down to a thick, creamy consistency. Melt the remaining chocolate (100 g) in the hot custard and leave to cool. Whisk the remaining butter (150 g) for about 5 minutes with the electric hand whisk until foamy, add by the spoonful to the chocolate custard and stir in thoroughly.
4. Finishing touch. Drizzle each sponge half evenly with 2 to 3 tbsps. orange spice marinade and spread thickly with chocolate cream. Cut spiced oranges into thin slices and place on the cream. Scatter the orange peel strips evenly over them, place the halves on top of each other and sprinkle chocolate shavings over it to your liking.