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ANYTIME

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Spicy Orange and Caramel Tart Serves 6

Ingredients

2 sheets of readymade shortcrust pastry

150g of dark chocolate, melted

440g can condensed milk

2 tbs golden syrup

30g butter

2 ½ tbs orange rind, finely grated

1 orange, sliced 1-2mm thick

¾ cup caster sugar

1 cinnamon stick

6 cardamom pods

½ tsp ground cardamom

¼ cup orange juice

½ tbs orange rind, finely grated

Method

Preheat oven to 180°C. Line a rectangular 10cm x 33cm loose-bottomed tart pan with baking paper, then line with readymade shortcrust pastry. Pick the base of the pastry and bake in the oven for 20 minutes or until cooked, then cool.



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Melt the chocolate in a heatproof microwave dish. Microwave uncovered, stirring every 30 seconds or until smooth. Coat the bottom of the cooked pastry shell with the melted chocolate.

Caramel: Place the condensed milk, golden syrup and butter into a saucepan, stir over low heat until caramel has thickened. Bring slowly to boil, then remove from heat and add 2 tbs orange rind and stir. Cool then spread the chocolate base with caramel and return to the oven for a further 10 minutes.

Candied Orange: Blanch orange slices in boiling water for 2 minutes, then drain. Combine caster sugar with $\frac{1}{2}$ cup water in a pan with cinnamon and cardamom pods tied in muslin. Bring to a simmer over medium heat, stirring to dissolve sugar then add orange slices. Cook for 10-15 minutes until white pith looks translucent. Drain, then dry on a wire rack for 30 minutes. Retain the syrup

Spiced Orange Sauce: Using the retained syrup, add the ground cardamom, $\frac{1}{4}$ cup of orange juice and $\frac{1}{4}$ cup of caster sugar over medium heat, stirring to dissolve the sugar. Cook, stirring for 2-3 minutes or until sugar has dissolved. Boil without stirring until slightly thick and golden and add $\frac{1}{2}$ tbs of orange rind.

Place the candied orange slices on the caramel and pour over the spiced orange sauce, then serve.



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