



No-bake Jaffa Orange, Chocolate & Gin Tart

By @GinAndARollingPin

Makes

12

servings

Time

80

minutes

Level

Simple

Kcal

512

per portion

You will need

For the crust:

Zest of 1 Jaffa orange
200g Biscuits such as digestives
100g Butter
1 tbsp Honey

For the ganache:

1 Jaffa orange, juiced
170g Milk chocolate
170g Dark Chocolate
55g Butter
240ml heavy Cream
60 ml gin

For the Candied oranges:

2 Jaffa oranges, slices
1 ½ cup caster sugar
1 cup water

THIS IS WHAT
#JAFFAJOY
LOOKS LIKE

Our step by step guide

Step 1

Start by making your crust by melting the butter, blitzing the biscuits into fine crumbs and mixing the melted butter, crumbs and orange zest together.

Step 2

Press into your dish and place in the fridge for 30 minutes to set.

Step 3

In the meantime, prepare your ganache. Start by melting the chocolates and butter together, once completely melted and smooth stir in the heavy cream, gin and orange juice. Mix together until everything is combined.

Step 4

Pour the ganache on top of your crust and let it set in the fridge for 2 or 3 hours.

Step 5

In a large skillet, bring the water and sugar to a boil, place the orange slices in the skillet and reduce the heat to let simmer for about an hour, until the slices look a bit translucent and caramelised, leave to cool down flat on a baking sheet.

Step 6

Before serving, decorate your tart with the caramelised orange slices.

Step 6

Enjoy!

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