**Chocolate Tartlet with Stout Reduction**

*Serves 6*

*This is a perfect dessert for any occasion, you can add your favourite liqueur or nuts or chilli to the ganache for extra flavour.*

100 ml (4 fl oz) Dunbrody or raglan road stout

50 g (2 oz) superfine sugar

**Chocolate Filling**

200 ml (7 fl oz) heavy cream

100 ml (3 ½ fl oz) milk

120 g (4 ¼ oz) dark chocolate, chopped

120 g (4 ¼ oz) milk chocolate, chopped

2 eggs

½ tsp chilli flakes

**Sweet Pastry**

75g (3 oz) confectioner’s sugar

125g (4 ½ oz) irish butter

1 medium egg beaten

250g (8 oz) all purpose flour

In a large bowl, with a wooden spoon or an electric mixer, beat together the butter and confectioner’s sugar until creamy, combine to it the egg. ( it will be a little split looking but don’t panic.)

On a work surface or a large bowl sieve the flour and make a well. Add the butter and egg mixture in the well and start to combine the flour with the mixture to form pastry dough. Shape in a rectangular shape and wrap in Clingwrap.

Allow to rest for at least 30 minutes.

In a saucepan, bring to simmer the stout and confectioner’s sugar on low heat for 10 minutes or until reduced by half. Let the reduction cool 20 minutes minimum.

Preheat the oven to 160˚C / 325˚F/Gas Mark 3.

Roll on a well floured surface, and place into the tartlet tins, chill for a further 10 minutes. Fill the pastry with ceramic baking beans and blind bake for 15 minutes until golden brown. Remove the pastry shells from the tartlet tins and place them on baking tray.

Reduce the oven to 140˚C / 275˚F/Gas Mark 1.

In the meantime, bring to the boil the cream and milk. Once the mixture comes to be boil remove from the heat and whisk in the chocolate until smooth. Add the beaten eggs and chilli flakes to the chocolate cream when the mixture has slightly cooled.

Spoon the chocolate mixture into the blind baked shells and bake for 10 minutes or until the chocolate mixture is set. Remove from the oven and leave to cool before serving with a drizzle of stout reduction.