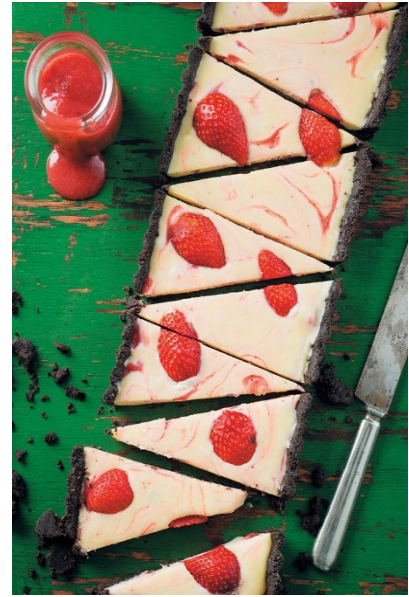


Oreo And Strawberry White-Chocolate Tart

Servings: 8-10

Prep Time: 20min

Cook Time: 1hr15min + setting



Ingredients

Base

- 2 x 176g packets Oreo biscuits
- 100g butter, melted

Strawberry coulis

- 125ml (½ cup) water
- 2,5ml (½ tsp) vanilla essence

- 130g castor sugar
- 300g strawberries, hulled and halved

Filling

- 150ml cream
- 300g white chocolate, melted
- 5 strawberries, hulled and halved

Directions

1. For the base, grease a 36cm x 13cm tart tin. Place the Oreos in a food processor and pulse to a fine crumb. Pour into a mixing bowl, add the melted butter and stir to combine. Press the biscuit mixture into the tart tin to form a crust. Refrigerate to chill, about 1 hour.
2. For the coulis, add the water, vanilla essence and castor sugar to a saucepan and bring to a boil, without stirring, 15 minutes. Add the 300g strawberries and cook until soft, 10 minutes. Purée the mixture and set aside at room temperature to cool, about 20 minutes.
3. For the filling, heat the cream until just before boiling point. Combine the melted chocolate and cream and stir until smooth and well combined. Allow to cool for a further 10 minutes.
4. Remove the base from the fridge and pour in the chocolate and cream mixture until about two thirds full. Pour over 80ml coulis and swirl using a fork. Top with the halved strawberries and refrigerate to set before serving, at least 4 hours or overnight.