



Französische Schokoladentarte - ein Traum für Chocoholics:

Menge	Zutaten
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|-----------------|---|
| 250 gr | butter |
| 250 gr | dark chocolate / cooking hocolate min. 70% Kakao |
| 200 gr | sugar |
| 5 pieces | eggs |
| 3 EL | flour |
| 1 pinch | Fleur de Sel salt |
| 2 packg | Bourbon-vanilla sugar |
| | lemon or orangen peel |
| 1 piece | powder sugar or cacao for topping |

[tarteform 26-28 cm](#)

[watter bowel](#)

[mixer](#)

[pastry brush](#) or [baking spray](#)

[bowl](#)

Preparation:

1

So that the oven is hot when the cake is added for baking, preheat it to 200 ° C.

2

Grease the mold with a little butter, so that the cake after baking



can be easily removed from the mold. The best way to do this is to use a baking brush.
Lightly grease the tart pan with butter and spread thinly breadcrumbs on top.

3

Roughly chop the chocolate and melt in a metal bowl over a hot water bath. Add the butter in pieces and melt everything evenly while stirring.
Set aside and let cool slightly.

4

In a mixing bowl, beat the eggs with sugar, a pinch of salt and the 2 packs of vanilla sugar until creamy for a few minutes.

5

Stir in the liquid chocolate and add the flour.
Mix together the lemon zest to a smooth dough. Fill the dough into the mold. Smooth out if necessary.

6

Bake on the middle shelf at 180 degrees for about 20-25 minutes.
Then it should be really juicy.
If you like it a little drier, you should bake it for 35-40 minutes.
As always, this is somewhat dependent on the oven.

7

Then let the cake cool, dust with icing sugar or cocoa on a stencil
(I helped myself a little differently in this case) and if necessary with fruit, e.g. Garnish strawberries or raspberries.

If you try one of my recipes, I'm really happy about your feedback - as a comment under the recipe, by email (lucina@lucinaslife.com) or show me your photos on Instagram! Please use the #lucinacucina or #lucinaslife and link to the photo (@lucinaslife) so that I don't miss it. If you share the picture in a story, I will be happy to share this experience with my community!
Have fun copying.



Lucina´s tips:



You can simply use baking spray to grease the mold - I like to use it because it is quick and effective. With a [baking spray](#), you don't need additional flour to dust the mold. You can like the cake with a little whipped cream or e.g. Serve with a scoop of vanilla ice cream. The tart can also be baked gluten-free without flour. Provided if you want to bake them gluten-free, just use (gluten-free) starch instead of flour. I have already baked the tart with 3 tablespoons of ground almonds.

I wish good luck !!

your Lucina Cucina

