

MOCHA TART

CHOCOLATE AND COFFEE MAKE A PERFECT PAIR IN THIS TART FEATURING A COMPRESSED SPONGE CAKE BOTTOM LAYER AND RICH, THICK MOCHA CUSTARD ON TOP.

If you love the taste of chocolate and coffee, this dessert will soon become a favorite. This is a two-layer tart, that uses a compressed sponge cake bottom layer and rich, thick mocha custard on top. Served chilled or approaching room temperature, the rich and creamy custard will melt on your tongue and burst with flavor.

Because of the two separate layers, it takes a bit of time to create, but, if you make the components in the right order, it will not take much longer than many other recipes. So, start by brewing a cup or two of coffee while you are getting your other ingredients and equipment ready, and prepare to enjoy the wonderful taste of mocha.

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