

Chocolate Orange Cheese Tart

Indulge in this delightful French-inspired dessert that combines creamy cheese with rich chocolate and the zesty brightness of oranges. A perfect balance of flavors makes this tart a sophisticated treat for any occasion.



Dessert

French

30 min

Total time

medium

Difficulty

350

kcal / serving

Ingredients

- 75g cream cheese
- 30g dark chocolate
- 1 orange (zest and juice)
- 1 tablespoon sugar
- 1 pre-made tart shell
- Pinch of salt

Steps

- 1 Preheat your oven to 180°C (350°F).
- 2 In a bowl, melt the dark chocolate over a double boiler or in the microwave, stirring until smooth.
- 3 In another bowl, mix the cream cheese, sugar, orange zest, and a pinch of salt until smooth.
- 4 Slowly fold the melted chocolate into the cream cheese mixture until well combined.
- 5 Pour the mixture into the pre-made tart shell, spreading evenly.
- 6 Bake in the preheated oven for 15–20 minutes, until set.
- 7 Let it cool slightly, then drizzle with fresh orange juice before serving.