

# Chocolate Tart Shell

Mauri Muffin Mix (Chocolate), Mauri NDWT Classic



## Ingredients:

Shell	Weight (g)
Mauri Muffin Mix (Chocolate)	150
Butter, Softened	100
AP Flour	80
<b>Filling</b>	
Mauri NDWT Classic	200
Strawberry	as desired

## Baking Step:

1. Using a paddle attachment, blend all the ingredients at low speed until well combined.
2. Refrigerate the dough for about 15 minutes. Assemble it into a tart mold.
3. Press the dough into the tart mold and use a fork to make some holes at the bottom.
4. Bake at 170°C for about 20 to 25 minutes. Baking conditions may vary depending on batter weight and oven characteristics.
5. Remove from the oven and let cool. Unmold when completely cool.
6. Whip Mauri NDWT with a whisk attachment until medium peak condition.
7. Using a piping bag, pipe the cream into the tart shell.
8. Decorate with strawberries and keep in the refrigerator. Serve cold.



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