



The Beer Chef No.2

Leffe Chocolate tart

A recipe that will impress women and Belgians the world over

Maxim's beer chef is back



Close your eyes and picture the perfect blonde. Obviously she has a full, round body, smooth and golden looks, a velvet

touch and a sharp bite. Her pedigree's pure-bred and, frankly, the head is magnificent. Wow.

But I'm not offering you an illicit affair. Far from it, chaps - I am actually conjuring up a recipe that will lead directly to domestic bliss via the sort of dish a woman licks from her lips.

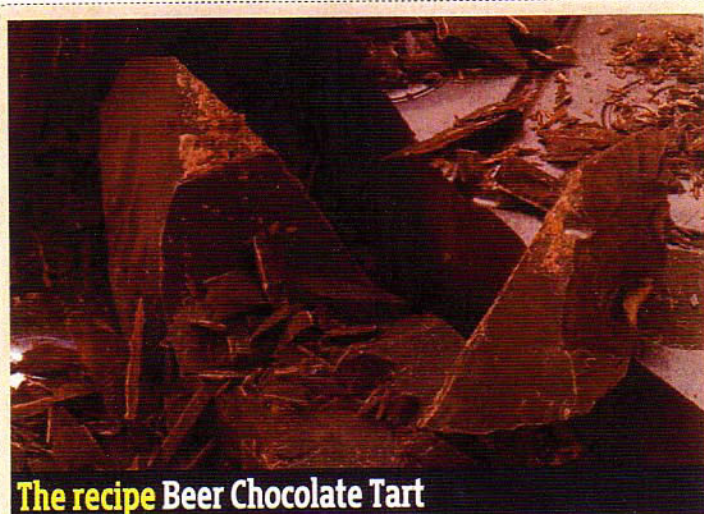
How can I do this and keep you topped up with the finest ales that Europe has to offer? Easy, the fantasy honey pot I described is, in fact, a beer - Leffe blonde to be precise - and it's the real Belgian thing: all hops, bitterness and fruit combined with hints of nut and light caramel.

But crucially I am (and you are) going to combine it with every woman's favourite partner: chocolate. And, devilishly, I am (and you are) going to do the combining through the medium of a tart.

I think you'll agree that it's a killer combination and one that will leave your nearest and dearest gasping with pleasure. Which is a rare treat for all of us.

So, simply follow the instructions on the right and, when successfully completed, open up the spare Leffe you've presumably had the wit to lay aside, take your tart in hand and deliver the goods into her wide expectant and truly grateful mouth. She'll never look at your drinking the same way again. *Richard Fox*

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The recipe Beer Chocolate Tart

Ingredients

for the pastry
500g plain flour
250g butter (diced and soft)
150g sugar
1 egg

for the filling
400g dark chocolate (min. 70% cocoa solids)
200g butter
5 egg yolks
3 egg whites
100g sugar
130ml Leffe blonde
flan tin (approx. 32cm diameter x 2.5cm deep)

Method

If you have a food processor just put all the ingredients and whiz for a few seconds until the pastry comes together. If not, sieve the flour into a bowl and work in the butter and sugar with your fingers. Make a well in the middle and add the beaten egg. Knead the mixture until smooth. Wrap in cling film and rest in the fridge for 30 mins.

Lightly flour a work surface and roll out the pastry as thin as possible. Butter the flan tin and lay the pastry inside. Cut a circle of greaseproof paper to fit inside the flan tin and place on the pastry. Make a cling film parcel of rice or dry beans big

enough to cover the surface area of the pastry and place on top. Bake in a 180C pre-heated oven. After about 15 mins, remove the cling film parcel and continue to bake for a few more minutes.

While the pastry is baking, make the filling. Break up the chocolate and butter and put in a heat-proof bowl with the Leffe. Set over a pan of simmering water and melt. When melted remove from heat and stir well. Whisk the egg yolks, eggs and sugar until smooth. Stir in the chocolate mixture and pour into the pastry case. Turn the oven up to 220C and bake for eight minutes. Allow to cool and refrigerate.



Cooking for muppets

Idiot-proof recipes

Blue cheese pasta

Ingredients

Tablespoon olive oil
2 cloves garlic (chopped)
Half a head broccoli (chopped)
1/2 block Danish Blue cheese (more, if you like it pungent)
75ml cream
Pinch of salt
Black pepper
250g pasta
500ml water
Serves 2 people

Method

1. Add pasta and salt to water and put on to boil for approximately 10-15 minutes.
2. Pour olive oil into a heavy frying pan, turn to low heat, and add the garlic. As it starts to brown, toss in the broccoli and cook for approx 3 minutes.
3. Add Danish Blue cheese to the mix. Use a wooden spoon to chop and stir it as it melts.
4. Once all the cheese has melted, add the cream, a pinch of salt and some black pepper. Keep stirring as it heats, approx 4 minutes. Do not bring to boil. Drain pasta.
5. To serve, put pasta on plate. Pour sauce on top of it. Eat immediately.