SWEET TREATS WITH DESSERT WINES

CHOCOLATE TARTS

½ cup cream

200g dark chocolate

Rind from 1 orange

6-8 sweet short pastry cases

1. Heat cream in a pot to nearly boiling point.
2. Add chocolate and allow to stand for 5 mins to melt. Stir so that chocolate and cream are combined.
3. Add orange rind, leaving a little for garnish on the top of the tarts.
4. Fill the pastry cases with the chocolate mixture and top with a little rind. Allow to chill.

BLUE CHEESE & WALNUTS

200g walnuts

¼ cup sugar

Bran biscuits

Windsor Blue cheese

1. Prepare an oven tray by lining with baking paper. In a non-stick pan heat walnuts until just starting to toast or brown. Add sugar and stir with a wooden spoon to cover all walnuts. You may need to remove pan from heat so that sugar does not burn. Once sugar has melted spread nuts on tray and cool. Separate cooled nuts that have stuck together.
2. Serve bran biscuits with a slice of blue cheese and candied walnuts on top.