

Chocolate Tart



Crust

Ingredients:

1 stick (1/2 cup) unsalted Butter, at room temperature
1/4 cup + 2 tbsp Sugar
1/4 tsp Salt
1 1/4 cups all-purpose Flour, spooned into measuring cup and leveled-off
1 large Egg Yolk

Directions:

In a stand mixer fitted with a paddle attachment, cream the butter, sugar, and salt on medium speed until pale and creamy, about 2 minutes.

Scrape down the sides and bottom of the bowl with a rubber spatula.

Add the flour and mix on low speed for about 30 seconds, until the flour is incorporated.

The mixture will look like wet, clumpy sand.

Add the egg yolk and mix on low speed until the yolk is evenly incorporated and the dough is clumpy, about 30 seconds.

Using your hand, lightly knead the dough into a ball inside the bowl.

Remove the dough from the bowl, press it into a 6-inch disk, wrap it tightly in plastic wrap, and let it rest in the refrigerator for about 30 minutes.

Lightly spray a 9.5" tart pan with a removable bottom with nonstick cooking spray.

Pinch off pieces of dough and press them against the sides of the pan to reach between 1/8 and 1/4 inch thick. Using the heel of your hand, press the rest of the dough evenly into the bottom of the pan. (It will look like a mess, and it may initially seem like you won't have enough dough, but have faith, it will come together. If you run out of dough, you've made the crust too thick.)

Important: Press it squarely along the corners where the bottom meets the sides of the pan to avoid extra-thick edges.

Use a paring knife to trim the top edge of the dough so it is even with the rim of the pan.

Press any scraps into the bottom crust.

Cover with plastic wrap and place in the freezer for at least 30 minutes.

Preheat the oven to 350°F and set an oven rack in the middle position.

Place the chilled crust on a baking sheet (for easy handling) and bake until dry and very lightly golden, about 20 minutes. Let cool on the baking sheet on a wire rack while you prepare the filling.

Chocolate Filling

Ingredients:

8 oz semisweet Chocolate
1 1/4 cups Heavy Cream
2 tbsp Sugar
1/4 tsp Salt
2 large Eggs, at room temperature
1 tsp Vanilla extract
Powdered Sugar

Directions:

Place the chocolate in a medium bowl.
In a small saucepan, bring the heavy cream to a boil.
Pour over the chocolate and let sit for a few minutes, then whisk until melted and smooth.
Add the sugar and salt and whisk until well incorporated.
Add the eggs and vanilla and whisk until completely smooth.
Pour the filling into the baked tart shell and pop any air bubbles with a toothpick.
Bake for 20 to 25 minutes, until the filling is mostly set but still a bit wobbly in the center.
Let cool completely in the pan on a wire rack, about 1 hour.
The tart can be refrigerated at this point for up to 2 days.

Raspberry Drizzle

Ingredients:

1 1/2 tbsp Water
1 tbsp Cornstarch
3 cups (about 12 ounces) fresh Raspberries
1/4 cup granulated Sugar
1 tsp fresh Lemon juice
1/2 tsp Vanilla extract

Directions:

Mix the cornstarch and water together until all the cornstarch has dissolved.
Combine cornstarch mixture, raspberries, granulated sugar, and lemon juice in a small saucepan over medium heat.
Using a silicone (or wooden) spatula, stir the mixture, lightly mashing the raspberries as they begin to heat.
Bring to a boil and let it boil for 3 full minutes, stirring occasionally.
Remove the pan from heat and—if desired for a richer flavor—stir in vanilla extract.
Important! Press the warm sauce through a fine mesh strainer to remove the seeds.
Use the back of a spoon to press the liquid through the strainer, held over a bowl.
It takes a couple minutes to really squeeze it all out.
Place the strained sauce in a zip lock bag to cool.
Cut a corner of the zip lock bag and squeeze drizzle over the room temp tart.