

Chocolate Tart

A recipe for chocolate lovers

Ingredients:

The pâte brisés (crust):

1 9-inch tart form with removable bottom
8 TBS chilled butter (113 g) cut into ½ inch cubes
1 generous cup of flour (140 g)
2 TBS sugar
a pinch of salt
3 TBS ice water

Ganache:

6 ounces best quality bittersweet chocolate
cut into small pieces
½ cup whipping cream
1tsp vanilla
1 ½ tsp *Creme Cassis* or other flavored liquor
½ cup orange marmelade
Raspberries (optional)

Directions:

The crust:

Preheat oven to 375 degrees

Sift flour, salt, and sugar into food processor. Using on/off pulse, mix flour mixture. Add butter and process with the on/off until a coarse meal forms. Add 3 TBS of ice water and mix until moist clumps form. Add another tablespoon of ice water if needed. Gather dough into a ball, flatten into a disk. Wrap in plastic and refrigerate for 1 hour or overnight.

Roll out dough between two pieces of floured plastic wrap, put into 9-inch tart form with a removable bottom and trim overhang. Freeze for 10 minutes . Bake crust until golden about 20 minutes; cool.

The Ganache:

In a small heavy sauce pan bring the cream to a boil. Immediately pour over the chocolate and stir until smooth. Stir in the cassis , vanilla and marmalade. Pour ganache into cooled crust and smooth. Cool the tart and decorate with raspberries before serving.

Guten Appetit!

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