

Chatelaine

Laura Calder's Chocolate tart

Preparation time

Preparation time 40 minutes

Refrigeration Time 1 hour

Baking Time 35 minutes

Standing Time 2 hours

Makes 8 Servings

Nutrient:

No nutrient information for this recipe

Ingredients:

- PASTRY
- 1 1/2 cups all-purpose flour
- 3/4 cup cold butter,
- 1/4 cup granulated sugar
- 2 egg yolks
- 1/2 tsp vanilla
- Dried beans
- FILLING
- 4-oz semi-sweet chocolate,
- 1 cup whipping cream
- 1/2 cup milk
- 1/4 cup granulated sugar
- 1 whole egg
- 1 egg yolk
- GLAZE
- 3 oz bittersweet chocolate,
- 1/4 cup whipping cream

Directions

1. Mix the flour and butter with your fingers until they turn into fine crumbs. Mix in the sugar. Finally, add the egg yolks and vanilla (if using), and mix with your fingers just long enough for the mixture to come together

into a ball. Or prepare in stages, in a food processor. Pat into a disk, wrap in plastic, and chill at least 30 min before lining your tart pan, or refrigerate overnight. Roll out and line your tart pan. Then chill again for 30 min before baking.

2. When tart-shell pastry has chilled 30 min, preheat oven to 375F (190C). Place tart shell on a baking sheet. To ensure a crisp crust, blind bake the pastry by lining it with a generous piece of parchment or foil so you can pour in dried beans right to the very top. That way, the sides are given plenty of support.
3. Pop the (parchment-lined, bean-filled) pastry tart shell in the preheated oven for 15 min. Remove to a heatproof surface. Remove parchment and beans. Set the beans aside for another use. Reduce oven temperature to 325F (160C).
4. For the filling, put the finely chopped semi-sweet chocolate in a bowl. Bring the cream, milk and sugar to a boil in a saucepan. Slowly pour over the chocolate, stirring to melt. Whisk the egg and yolk in a bowl. Gradually add the chocolate mixture, whisking as you go, then strain into the baked tart shell. Bake until set, about 20 to 30 min. Cool completely, then remove from the tart pan after about 1 hour.
5. For the glaze, put the finely chopped bittersweet chocolate in a small bowl. Bring the cream to a boil, then pour over the chocolate. Stir to melt. Pour over the tart so it coats the top evenly, tipping and spreading with a spatula, if necessary. Let set at room temperature for about an hour, to firm before slicing and serving.