

CHOCOLATE GANACHE TARTE

***PÂTE SUCRÉE AU CHOCOLAT* / CHOCOLATE SWEET TART DOUGH**

Plenty for two 220-240 mm/9 inch *tartes*

- 248 g / scant 2 cups (8.75 ounces) ap flour
- 21 g / ¼ cup (0.75 ounce) Dutch process cocoa powder
- 85 g / 5 tablespoons + 2 teaspoons (3 ounces) sugar
- 170 g / 12 tablespoons (6 ounces) butter room temperature
- ¼ teaspoon vanilla
- 1 large egg

1. Sift the cocoa powder and flour into a medium bowl.
2. In a mixer bowl cream the butter, sugar and vanilla on medium using the paddle, scraping down a couple of times until smooth and light in color (about 5 minutes).
3. Add the egg and blend until smooth.
4. Add the dry ingredients all at once and mix on low until just blended.
5. Wrap in plastic wrap and chill at least one hour before use. This dough keeps well in the fridge for 3-4 days or in the freezer, well wrapped, for up to 3 months. Just thaw overnight in the fridge before use.

Let's make a *tarte*!

1. Place a 9" tart ring or pan on a parchment lined half sheet pan.
2. Heat the oven to 325°F.
3. On a lightly floured surface roll the dough to about 6 mm thickness and about 11" in diameter. Line your ring or pan creating a smooth rim and removing the excess dough from the edges. NOTE - the excess dough can be used again.
4. Place in the freezer for 15 minutes to firm the dough then line with a round of parchment and fill with dried beans or weights.
5. Bake about 12 minutes, remove from the oven and lift out the parchment/weights. Place the shell back in the oven about 5-8 minutes more to fully bake the crust.
6. Let cool completely.

Dark chocolate ganache filling: good for one 9" tart or six to eight 3" tarts (shells should be blind baked fully)

- 227 g / 8 ounces good quality bittersweet chocolate discs (prefer 60 - 64%); finely chop if using block chocolate
- 28 g / 2 tablespoons unsalted butter, soft
- 360 g / 1.5 cups heavy cream
- 30 ml / 2 tablespoons brewed coffee or espresso

1. Place chocolate and butter in a medium heatproof bowl.
2. Bring the cream to a boil either in a small saucepan on the stovetop or in the microwave (my preferred method).
3. Pour the hot cream over the chocolate, let sit a minute or so then blend slowly with a rubber spatula until smooth. Add coffee and stir in.
4. Pour the filling directly into your blind baked tart shell. Let sit at room temperature for an hour or so to start the initial setting of the ganache. This allows some of the heat to evaporate before placing the tart in the fridge to set fully.
NOTE: if you place the just filled tart directly into the cold fridge, undesirable condensation will form on the surface.

For some variations:

- Heat the cream to a boil in a medium saucepan, remove from heat and infuse either 5 g / 1 tablespoon loose leaf tea of choice or 3 teabags (I like Earl Grey) for 20-30 minutes in the hot cream. Strain then bring the cream to a boil again and proceed as above.
- Blend your favorite individual spice or spice mixture into the ganache e.g. 5 spice powder, cinnamon, speculoos powder.

Serve the tart topped with whipped cream and fresh raspberries or toasted, chopped nuts of choice or pieces of crunchy brittle or crumble.