

***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.

I use this dough primarily for blind baked crusts that I fill with things like toasted nuts, caramel and whipped chocolate ganache, just as an example.

It's also great for any type of stove-top cooked custard like coconut cream, classic vanilla *crème pâtissière* or even a raspberry curd lightened with whipped cream and topped with fresh berries and chocolate cookie crumbs. Yum!