

# CHOCOLATE TART

SERVES 6–8    Adapted from *Epicurious.com*

## **Crust:**

In a medium bowl, melt butter in microwave.

Finely grind cookies in food processor. Add to butter with a pinch of salt and mix. Press mixture into bottom and up approx 1 inch on the sides of 9-inch tart or springform pan.

## **Filling:**

In a small saucepan or double boiler, whisk chocolate and cream over low heat until smooth. Remove from heat and let cool slightly.

In a medium bowl, whisk egg yolks, egg, sugar, flour, pepper, and pinch of salt. Gradually add chocolate, whisking to mix. Pour into crust. Bake on a sheet pan at 325° for 30 min.

## **Garnish:**

Sprinkle ginger on top. Let rest for 20 min.

Serve with raspberries, optional.

## DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day and kept at room temperature or prepared 1–2 days in advance; cover and chill.
- Increases well. Freezes well.

## INGREDIENTS

### CRUST

*4 tbsp unsalted butter*  
*8 oz gingersnap cookies*  
*Salt*

### FILLING

*12 oz bittersweet chocolate, chopped*  
*1 cup heavy whipping cream*  
*3 large egg yolks*  
*1 large egg*  
*¼ cup sugar*  
*1 tbsp flour*  
*⅛ tsp freshly ground pepper*  
*Salt*

### GARNISH

*2 tbsp finely chopped crystallized ginger*  
*12 oz raspberries, optional*

