

Dark Chocolate Almond Tart

Tarla Fallgatter recipe, 5/2011



A silky smooth filling in a chocolate crust.

CRUST:

- 1/2 cup unsalted butter, cut into small pieces
- 1/2 cup sugar
- 1/4 teaspoon salt
- 6 tablespoons cocoa powder
- 3/4 cup all-purpose flour

FILLING:

- 1 cup almonds, slivered, toasted, coarsely chopped
- 2 teaspoons sugar
- 1 cup heavy cream
- 8 ounces dark chocolate, with almonds, cut into pieces

TOPPING:

- 1/2 cup heavy cream
- 1 tablespoon powdered sugar
- 1/2 teaspoon vanilla
- About 1/4 cup chocolate curls (optional)

Carolyn T's Blog - Tasting Spoons:
<http://tastingspoons.com>

Servings: 12

You can use straight dark chocolate, but it's best with the added almonds. If you can't find it, just add in about 1/4 cup of whole almonds, coarsely chopped and toasted.

1. CRUST: Place flour sugar, cocoa and salt in a food processor and pulse. Pulse in butter to form a dough. Gather into a ball and flatten into a disk. Wrap in plastic wrap and chill until firm, about an hour.
2. Roll out the dough between sheets or parchment paper to an 11-inch round, remove top paper and place it upside down in a 9-inch tart pan (with removable bottom). Remove parchment paper. Gently press the dough into the pan and up the sides. With the excess dough make the outside edge a bit thicker. Chill the shell for at least 30 minutes.
3. Preheat oven to 375°. Line chocolate crust with foil and add pie weights or dried beans, pressing ample around the outside edge, so the side edges of the dough won't slip down. Bake the shell until the sides look dry, about 12 minutes. Remove foil and pie weights, prick the bottom with a fork and bake just a few minutes more until the bottom crust is firm. Cool completely.
4. FILLING: Toss the slivered almonds with sugar and sprinkle over the bottom of the pie shell.
5. Pour cream into a heavy saucepan and bring to a simmer; remove from heat, add the chocolate/almond chunks and whisk until the chocolate is melted and mixture is smooth. Pour filling into the crust and chill until firm, about 3 hours. (Or, you can eat it when it's still slightly warm, no problem.)
6. TOPPING: Whip cream with sugar and vanilla. Cut wedges of tart, spoon whipped cream over top and garnish with chocolate curls. Eat with abandon!

Per Serving (excluding unknown items): 402 Calories; 31g Fat (65.2% calories from fat); 5g Protein; 32g Carbohydrate; 3g Dietary Fiber; 61mg Cholesterol; 61mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 0 Non-Fat Milk; 6 Fat; 1 1/2 Other Carbohydrates.