



CHOCOLATE RASPBERRY TART



PREP: 50 min COOK: 20 min

TOTAL: 1 hr 10 min SERVES: 6

CRUST

1 cup flour
2 tablespoons sugar
1/4 teaspoon salt
6 tablespoons unsalted
butter, cold and cubed
1 egg
1 tablespoon cold water
1 teaspoon vanilla extract

FILLING

2/3 cup heavy cream
8 oz semi-sweet
chocolate squares
Pinch of salt
1 tablespoon butter
6 ounces raspberries

1. Preheat oven to 375 degrees.
2. Combine the flour, sugar and salt in a mixing bowl. Add the butter and cut with a pastry cutter until the butter is reduced to pea-size lumps.
3. Whisk the egg, water and vanilla in a small cup and add to the flour mixture. Stir and then continue mixing with your hands and form the dough into a ball. Refrigerate for 30 minutes.
4. Roll the dough out into a round to cover the bottom and sides of an 8-inch tart pan. Transfer the dough to the pan and trim away any excess dough.
5. Bake for 10 to 15 minutes or until gently browned. Remove from the oven and cool completely.
6. Meanwhile, bring the cream to a simmer in a small saucepan over medium-low heat and remove from heat immediately. Add the chocolate and salt and stir until the chocolate is melted. Add the butter and continue stirring until melted.
7. Pour the ganache into the cooled crust and smooth the top. Arrange the raspberries on top of the filling and place the tart in the fridge to chill overnight or until the chocolate is set.