

Chocolate Raspberry Tart

Makes 8 to 10 servings



“This tart is a beautiful, almost black, sleek-looking dessert. The filling is smooth and not too sweet, and it is the perfect finish for a more sophisticated occasion. Leave it plain, top it with fresh raspberries, or garnish each serving with whipped cream and raspberry coulis. Do not cover the filling when chilling the tart, as that would mar the beautifully smooth top!”

Rathleen King

Ingredients

1 1/4 cups **heavy cream**

8 ounces **bittersweet (62% cacao) chocolate**, finely chopped

1/2 cup **seedless raspberry jam**

Directions

In a medium saucepan, bring the cream to a boil over medium heat. Remove from the heat. Add the chocolate and let stand for 3 minutes to soften. Whisk until melted and smooth. Whisk in the jam. Pour into a prepared tart crust.

Refrigerate, uncovered, until the filling is chilled and set, at least 2 hours, and up to 1 day.

Remove the sides of the pan, cut into wedges, and serve chilled.

🌿 For a Gluten Free Chocolate Raspberry Tart, substitute a nut crust for the Chocolate Pastry Tart Crust. Do not bake the Nut Crust.

Chocolate Pastry Tart Crust

Ingredients

10 tablespoons (1 1/4 sticks) **salted butter**, at room temperature

1/2 cup firmly packed **dark brown sugar**

1 teaspoon **pure vanilla extract**

6 tablespoons Dutch-processed **cocoa powder**, plus more for rolling the dough

1 cup unbleached all-purpose flour

Directions

In a large bowl, beat the butter, brown sugar, and vanilla with an electric hand mixer set on high speed until light and fluffy, about 2 minutes. With the mixer on low speed, beat in the cocoa powder. With the mixer on low speed, add the flour and mix until combined. Shape into a thick disk and wrap in plastic wrap. Refrigerate until chilled, at least 2 hours, or up to 1 day. (The dough is easiest to roll out if chilled but not rock hard. If it is very cold and firm, let stand at room temperature for about 15 minutes before rolling.)

Dust a work surface with cocoa powder. (Flour leaves marks on the dark cocoa dough that I don't like.) Roll the dough out into a 12-inch round about 1/8-inch thick. Transfer to a 9-inch tart pan with a removable bottom. Roll a rolling pin over the top of the pan to cut off the excess dough. Freeze for at least 30 minutes. (Or cover with plastic wrap and freeze for up to 1 month. Thaw in the refrigerator before using.)

Position an oven rack in the center of the oven and preheat the oven to 375 degrees.

Put the tart pan on a rimmed baking sheet. Prick the bottom of the crust with a fork to vent it. Lay a piece of aluminum foil over the entire surface of the dough and press so it conforms to the tart pan. Fill the foil-lined shell with small dried beans. Continue baking, pricking the crust again if it puffs, until the pastry looks crisp, about 10 minutes more. Let cool completely on a wire cooling rack.

Nut Crust

Ingredients

1 cup **pecan pieces**

1 cup **whole natural almonds**

1/3 cup **pitted and coarsely chopped dates**

Directions

In a food processor, process the pecans, almonds and dates until the nuts are finely ground and the mixture forms a thick paste. Press firmly and evenly into the bottom and sides of a 9-by-2-inch deep-dish pie plate.