



chocolate tart ganache

NIBBLEDISH CONTRIBUTOR

Ingredients

Ingredients 1 1/2 cups all-purpose flour 1/2 cup confectioners' sugar 1/4 tsp salt 1 stick plus 1 tbsp (9 tbsp) unsalted butter, chilled and cubed 1 large egg yolk 12 ounces (330 gr) bittersweet chocolate, chopped 1 1/4 cups heavy cream

Instructions

Preheat the oven to 375 F (190C) degrees. Pulse flour, sugar and salt in a food processor. Add butter and pulse until it resembles a coarse meal. Stir in the yolk and pulse again until the dough forms clumps and curds. Turn the dough out onto a work surface and very lightly and sparingly, knead just to incorporate dry ingredients. Butter a 9-inch fluted tart pan with a removable bottom. Press the dough evenly over the bottom and up the sides of the pan. Freeze crust at least 30 minutes before baking. Bake blind for 25 minutes, remove the weight and bake for another 10 minutes. Let cool. Place chocolate in a large mixing bowl. In a small saucepan, bring cream to a boil. Pour hot cream, through a sieve, over chocolate. Stir until smooth and creamy in texture. Pour chocolate mixture into center of cooled tart shell (if chocolate is lumpy, pass through a sieve). Let stand until set, about 2 hours, or chill for 1 hour.