

Chocolate Glazed Chocolate Tart

(from Valerie Lyons – winner of the Most Chocolaty dessert, February 2010)

Active time: 30 minutes / Total time: 2.75 hours

Ingredients

For Crust:

1 ½ cup chocolate Teddy Graham crackers, finely ground
7.5 Tablespoons unsalted butter, melted
¼ cup plus 1/8 cup sugar

For Filling:

1 ¼ cups heavy cream
9 oz bittersweet chocolate (not more than 65% cacao if marked) I used Ghirardelli 60% Cacao Premium Baking Chips
2 large eggs
1-teaspoon pure vanilla extract
¼ tsp salt

For Glaze:

4 Tablespoons heavy cream
3.5 oz semi-sweet chocolate (I used Ghirardelli semi-sweet baking bar)
2 Tablespoons amaretto
2 teaspoons light corn syrup

Preparation:

Make Crust:

Preheat oven to 350 degrees with rack in the middle.

Stir together all ingredients and press evenly onto bottom and ¾ inch up side of tart pan. Bake until firm, about 10 minutes. Cool on a rack 15 to 20 minutes

Make Filling:

Whisk together eggs, vanilla and salt in a bowl, set aside. Bring cream to a boil, then pour over chocolate in a bowl and let stand 5 minutes. Gently stir then use a whisk until smooth. Pour in the egg, vanilla and salt mixture and gently whisk into melted chocolate.

Pour filling into cooled crust. Bake until filling is set but center is still wobbly, 20 to 25 minutes. (Center will continue to set as tart cools). Cool completely in pan on rack, about an hour.

Make Glaze:

Bring cream to a boil and remove from heat. Stir in chocolate until smooth. Stir in corn syrup, then warm amaretto. (I made a make shift double boiler to melt the chocolate and combine the ingredients to make the glaze a little warmer so it would spread better)

Pour glaze onto tart, then tilt and rotate tart so glaze coats top evenly. Let stand until glaze is set, about 1 hour.

Tart is best the day it is made but can be made, without glaze, 1 day ahead and chilled. Bring to room temperature before glazing. Putting your tart in the fridge will make the glaze lose its pretty shine.