

Thanksgiving with Tyler Florence – Homemade Chocolate Tart

From the “Celebrate the Holidays with Better Homes and Gardens” iPad application



With the rest of the Thanksgiving meal so bountiful, Tyler knows dessert has to be special: “I like it to be powerful and small. A really good couple of bites.”

Prep: 55 min.

Bake: 55 min.

Oven: 350/325 degrees F

3/4 cup (1-1/2 sticks) cold unsalted butter

1/2 cup granulated sugar

1 Tbsp. powdered sugar

2 cups all-purpose flour

3 large eggs

1 cup heavy cream

1/2 cup milk

8 oz. excellent-quality bittersweet chocolate (70% cacao), chopped

1/4 tsp. salt

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1. To make the crust: Preheat oven to 350 degrees F. In a medium saucepan melt butter over low heat. Remove from heat, add 1/4 cup granulated sugar and powdered sugar; stir to combine. Stir in the flour and set aside to cool for 15 minutes (the dough will still be a little warm). Press the dough evenly onto bottom and sides of tart pan. It is important to fit the dough evenly into every nook and cranny of the pan, especially the scalloped edges. Trim excess dough with a knife.

2. Place the tart shell on a sturdy cookie sheet so it will be easy to move in and out of the oven. Line the shell with aluminum foil and add pie weights or dried beans to keep the sides of the tart from buckling. Bake for 30 minutes. Take the tart out of the oven; remove foil and weights or beans. Using a pastry brush, lightly coat the shell all over with a thin layer of lightly beaten egg white. Return to oven and continue to bake for another 8 minutes until the shell is cooked through and a light golden color, but not browned. (The tart will be cooked again with the filling; you don't want it to burn on the second bake.) Set aside to cool while making the filling. Reduce the oven temperature to 325 degrees F.

3. To make the filling: Combine the heavy cream and milk in a saucepan and heat over medium-low heat until mixture just simmers around the edges. Remove pan from heat, add chopped chocolate, and stir until smooth. Add 1/4 cup granulated and salt; whisk until well incorporated. Let sit for 5 minutes to cool slightly. Add 2 eggs that have been brought to room temperature and beaten; whisk until completely blended. Pour filling into cooled tart shell, and bake for 15 to 20 minutes until the filling is just set and surface is glossy. If bubbles or cracks form on the surface, remove tart from oven—it's beginning to overbake. Cool on wire rack. Serve warm or at room temperature. Makes about 12 servings.

Each serving: 501 cal, 34 g fat, 113 mg chol, 99 mg sodium, 43 g carbo, 3 g fiber, 7 g pro.