



CHOCOLATE ALCHEMY

A Bean to Bar Primer

Creating Your Own Truffles, Candies,
Cakes, Fudge and Sipping Chocolates

KRISTEN HARD

RIZZOLI
NEW YORK

Pecan Chocolate Tart

Serves 6 to 8

Crust

¼ cup butter
1 egg yolk
¼ teaspoon salt
⅓ cup all-purpose flour
1¼ tablespoon cocoa powder
⅛ cup powdered sugar
¼ cup ground pecans

Filling

¾ cup heavy cream
⅛ cup butter
1 tablespoon cane sugar
2 whole eggs
1 egg yolk
¾ cup 70% dark chocolate, melted, plus 2 tablespoons for the crust

Whisky Caramel Sauce

1 cup sugar
¼ teaspoon lemon juice
½ cup heavy cream
¼ cup butter
½ tablespoons vanilla
1 teaspoon salt
1 tablespoon whisky, your brand of choice

Garnish

½ cup toasted pecans, or more to garnish the tart
⅛ cup whisky caramel sauce
¾ cup vanilla bean whipped cream

Heat the oven to 350° F.

Make the crust: In a medium bowl, beat the butter with an electric mixer until smooth. Add the egg yolk and salt and beat until blended. With the mixer running on low speed, add the flour, cocoa powder, powdered sugar, and ground pecans and beat just until dough begins to clump together.

On a lightly floured work surface, gather the dough into a ball and flatten it into a disc. Place the disc in a 9-inch tart pan with a removable bottom, and use your hands to press the dough over the bottom and up the sides of the pan. Pierce the crust all over with a fork. Bake for 20 to 25 minutes, until the crust begins to brown.

While the crust is still warm, brush the bottom of the tart lightly with 2 tablespoons melted chocolate.

Make the filling: In a saucepan over medium-low heat, stir the heavy cream, butter, and ½ tablespoon sugar until it simmers.

In a bowl, whisk the remaining ½ tablespoon sugar, the eggs, and egg yolk. Add the warm cream to the eggs a little at a time, stirring constantly until combined.

Pour the cream and egg mixture into a medium saucepan over low heat and cook, stirring often, until it is thick enough to coat a spoon. Set aside to cool. Strain the mixture into a bowl, and let it cool.

When the cream and egg mixture is cool, stir in the melted chocolate until well combined. Pour the filling into the tart crust and refrigerate for at least 1 hour to allow the tart to set.

Make the Whisky Caramel Sauce: Add the sugar and lemon juice to a medium saucepan and cook over medium heat, stirring constantly, until the sugar caramelized to a medium brown color.

In a separate small saucepan over low heat, stir the cream and butter until the butter is melted, but do not bring to a boil. Stir in the vanilla and salt, then carefully pour the mixture over the caramelized sugar and stir. The sauce will bubble violently for a moment, but continue to stir to combine, then stir in the whisky.

Note: working with caramel can cause serious burns. Be very careful not to let the caramel touch your skin.

Once the tart has set, you may remove it from the pan and transfer to a serving dish or plate. Arrange the whole pecans on the top, 1 or 2 per slice.

To serve, garnish each slice with a dollop of whipped cream, and a drizzle of the Whisky Caramel Sauce, or pass the sauce and whipped cream around the table for guests to serve themselves.

