

Strawberry Chocolate Tart



First make your crust dough...

Sweet Buttery Tart Crust

1 2/3 c unbleached all-purpose flour
1/4 c fine granulated sugar
1/2 t salt
1 1/4 sticks sweet butter, chilled

Sift flour, sugar and salt into a mixing bowl (I use food processor). Cut chilled butter into pieces into the bowl. Using your fingertips, rapidly rub the butter and dry ingredients together until the mixture resembles coarse meal. Be careful to use only your fingertips as your palms will warm the dough.

2 egg yolks
1 t vanilla extract
2 t cold water

Stir egg yolks, vanilla and water together and add to the flour-butter mixture and blend in, using a fork. Shape dough into a ball. This should not take more than 30 to 45 seconds.

Place the ball of dough on a pastry board. With the heel of your hand, smear about 1/4 cup of the dough away from you into a 6- to 8-inch smear; repeat until all dough has been dealt with. Scrape dough together, reform into a ball, wrap in wax paper, and chill for 2 to 3 hours. NOTE: If you are pressed for time, try chilling the dough in the freezer for about 30 minutes.

Roll out dough between 2 sheets of wax paper, into a round large enough to line the pan. The dough will be very stiff, but you should work quickly or it can warm and become sticky.

Line a 8- or 9-inch tart or pie pan with the dough, fitting it loosely into pan, and pressing it to fit sides. Trim edges 3/4" outside top of pan, and fold this edge over to inside, and press into place with fingers. You can also use a 9" springform pan. Fold the crust about 1" up from the bottom of the pan. Chill at least 30 minutes.

Then follow instructions to blind bake it and finish the tart...

Line dough with a piece of foil and weigh down with rice or beans. Bake for 8 minutes at 425. Remove foil and weights. Prick bottom of the dough with a fork in several places. Return to oven for 8 to 10 minutes, or until edges are a light brown. NOTE : Our tart recipes call for fully baked shells. If you want a partially baked shell for a recipe that requires one, return the shell to the oven for only 3-4 minutes.

While tart is baking, make Chocolate Filling...

Chocolate Filling:

1 c semisweet chocolate chips
2 T sweet butter, melted
3T Kirsch or other fruit liqueur
1/4 c powdered sugar
1 T water
1 1/2 pints strawberries, washed, stemmed, and dried

Melt chocolate in a double boiler if you have one; if not, use a bowl placed in a pan of simmering water. When chocolate has melted completely (this will take about 20 minutes), add melted butter and Kirsch. Whisk quickly and thoroughly until smooth. Add powdered sugar and water, continuing to whisk until smooth.

Pour chocolate mixture into tart shell while still warm. Filling should be about 1/8" thick. Place berries, tips up, over the warm chocolate filling in a circular pattern, working from the outside in until the surface is covered.

Let tart chill to set in fridge for a little bit. Make Red Currant Glaze and drizzle all over top of strawberries and return tart to refrigerator to chill. Garnish with fresh mint sprig and serve!

After finishing tart and chilling for a bit, make Red Currant Glaze and brush on top of strawberries...

Red Currant Glaze:

3 T red currant jelly
1 T Kirsch or other fruit liqueur
Sprig of fresh mint (garnish)

Whisk jelly and Kirsch over medium heat until smooth.
Use glaze while still warm.