

# Triple Chocolate Tart with Raspberries, Whipped Cream and Berry Coulis

## For crust:

- About 28 Nabisco chocolate wafers finely ground (about 1 1/2 cups)
- 6 tablespoons unsalted butter, melted
- 2 tablespoons sugar

## For filling:

- 1 1/4 cups heavy cream
- 9 ounces bittersweet chocolate (not more than 65% cacao if marked), chopped
- 2 large eggs
- 1 1/2 teaspoon pure vanilla extract
- 1/4 teaspoon salt

## Make crust:

Preheat oven to 350°F with rack in middle.

In a food processor, combine dry ingredients and pulse until finely ground then add melted butter. Press evenly onto bottom and up the side of a 9-inch fluted tart pan with removable bottom. Place the tart pan on a baking sheet. Bake until firm, about 10 minutes. Cool on a rack 15 to 20 minutes

## Make filling:

Bring cream to a boil, turn off heat and mix in chocolate and let stand 5 minutes. Gently stir until smooth. Whisk together eggs, vanilla, and salt in another bowl, then stir into melted chocolate mixture. Pour filling into cooled crust. Bake until filling is set about 3 inches from edge but center is still wobbly, 20 to 25 minutes. (Center will continue to set as tart cools.) Cool completely in pan on rack, about 1 hour.

## Make coulis:

Process berries and other ingredients in a processor. Drain through a fine mesh strainer to remove any seeds. Thin with additional orange juice if too thick to drizzle as garnish on plate. You can store in a refrigerator and if you have a squirt bottle, it makes it easier to drizzle the coulis on the plates before serving.

## Make glaze:

Bring cream to a boil and remove from heat. Stir in chocolate until smooth. Stir in corn syrup, then warm water. Pour glaze onto tart, then tilt and rotate tart so glaze coats top evenly. Let stand until glaze is set, about 1 hour. Add You can cover tart and chill until ready to serve.

## Make the whipped cream:

In a standing mixer, with the whisk attachment, whip the cream, sugar and vanilla until thick and whipped consistency. This does not take long, about a minute or so. If it is a hot day, be sure to place the bowl and whisk in the freezer, this helps a lot!

## Maro's note:

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.

## For glaze

- 2 tablespoons heavy cream
- 1 3/4 ounces bittersweet chocolate, finely chopped
- 1 teaspoon light corn syrup
- 1 tablespoon warm water

## For berry coulis:

- 2 cups frozen berries, thawed
- 2 tbsp honey
- 1/4 cup orange juice

## For whipped cream:

- 2 cups heavy cream
- 1/4 cup powdered sugar
- 1 tsp vanilla

