



# GHOSTWOOD CHOCOLATE TART





Valentines day is around the corner. We like staying in and having a quiet dinner. If that is your plan this year, this dessert is extra special. It is rich, decadent and share worthy!

## INGREDIENTS

### CRUST

- 1 1/2 cups all purpose flour
- 1/2 cup cocoa powder
- 1/4 tsp salt
- 2 sticks butter, room temperature
- 1/2 cup sugar
- 1/2 tsp vanilla

### FILLING

- 12 ounces bittersweet chocolate, coarsely chopped
- 1/4 tsp salt
- 1/2 cup GHOSTWOOD
- 1 cup sugar
- 2 sticks butter, cut into smaller pieces, at room temperature
- 5 large eggs, at room temperature

## INSTRUCTIONS

1. In a small bowl, sift the flour with the cocoa powder and salt. In a standing mixer with paddle attachment, beat the butter with the sugar at medium/high speed until it is well blended. Beat in the dry ingredients at low speed until just combined. Add the vanilla extract and beat just until soft dough forms. Press the dough into a disk, wrap in plastic wrap and refrigerate until the dough is firm, about an hour.
2. Preheat the oven to 350 degrees. On a floured surface, working quickly, roll out the dough to an 11-inch round, about 1/4 inch thick. Transfer to a 10-inch tart pan with a removable bottom. Gently press the dough over the bottom and up the side of the pan. You can patch it if it doesn't go in one piece. Trim off any excess dough. Refrigerate the shell for about 20 minutes until firm.
3. Bake the shell for about 30 minutes, until it looks dry. Let shell cool to room temperature.
4. For the filling, put the chopped chocolate and salt in the bowl of the standing mixer fitted with the whisk attachment. In a small saucepan, heat the GHOSTWOOD and the sugar over medium heat, stirring until the sugar is dissolved. Try not to let the GHOSTWOOD boil. Pour the warm



mixture over the chocolate. Add the pieces of butter and the eggs, beat at medium speed until the mixture is creamy and shiny.

5. Set the tart shell on a large baking sheet and pour in the filling. Bake for 35 to 40 minutes, until the filling has risen and the top is cracked in places. Transfer the tart to a rack and let it cool completely. Unmold the tart and refrigerate it overnight. Using a sharp knife, cut the tart into thin wedges. Top with some GHOSTWOOD whipped cream and fresh berries to serve.

## **GHOSTWOOD Whipped Cream**

### **INGREDIENTS**

- 1 cup heavy whipping cream
- 2 tbsp powdered sugar
- 1 Tbsp GHOSTWOOD

### **INSTRUCTIONS**

1. In a mixer, whip the cream until soft peaks, add the powdered sugar, beating until stiff, add GHOSTWOOD, stir.