



Chocolate, Almond, and Raspberry Tart

READY IN



360 min.

SERVINGS



10

CALORIES



475 kcal

Ingredients

- ☐ 1.3 cups almond paste crumbled
- ☐ 10 servings almonds toasted sliced
- ☐ 6 ounces bittersweet chocolate 61% chopped (do not exceed cacao)
- ☐ 1.3 cups chocolate wafers such as nabisco famous finely (25)
- ☐ 0.5 cup cup heavy whipping cream
- ☐ 2 teaspoons brandy (clear cherry brandy)
- ☐ 3 half and half fresh
- ☐ 2 tablespoons raspberry jam seedless
- ☐ 5 tablespoons butter unsalted melted

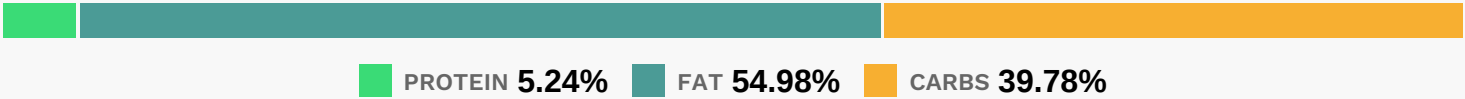
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ tart form

Directions

- ☐ Preheat oven to 350°F.
- ☐ Combine cookie crumbs and 5 tablespoons butter in medium bowl. Stir until crumbs are evenly coated and beginning to stick together. Press crumb mixture in thin even layer onto bottom and up sides of 9-inch-diameter tart pan with removable bottom.
- ☐ Bake crust until set and beginning to crisp, pressing with back of fork if crust puffs, about 15 minutes. Cool crust completely on rack.
- ☐ Sprinkle almond paste over crust. Gently press to even layer.
- ☐ Place chocolate in medium bowl. Bring cream to simmer in small saucepan.
- ☐ Pour cream over chocolate.
- ☐ Let stand 1 minute, then whisk until melted and smooth.
- ☐ Pour ganache evenly over almond layer. Chill tart until chocolate is cold and set, at least 4 hours and up to 1 day.
- ☐ Arrange raspberries, pointed side up, over top of tart. Stir jam and kirsch in small pan over low heat until blended and heated through.
- ☐ Brush glaze over berries.
- ☐ Sprinkle almonds around edge of tart. DO AHEAD: can be made 6 hours ahead. Chill uncovered.
- ☐ Using small sharp knife, loosen crust from pan sides. Push up pan bottom, releasing tart.
- ☐ Cut into wedges; serve cold.

Nutrition Facts



Properties

Glycemic Index:12.95, Glycemic Load:11.65, Inflammation Score:-5, Nutrition Score:11.02347830845%

Flavonoids

Cyanidin: 0.02mg, Cyanidin: 0.02mg, Cyanidin: 0.02mg, Cyanidin: 0.02mg Catechin: 0.01mg, Catechin: 0.01mg, Catechin: 0.01mg, Catechin: 0.01mg Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Isorhamnetin: 0.03mg, Isorhamnetin: 0.03mg, Isorhamnetin: 0.03mg, Isorhamnetin: 0.03mg

Nutrients (% of daily need)

Calories: 475.42kcal (23.77%), Fat: 29.61g (45.55%), Saturated Fat: 12.19g (76.18%), Carbohydrates: 48.21g (16.07%), Net Carbohydrates: 44.22g (16.08%), Sugar: 30.61g (34.01%), Cholesterol: 30.21mg (10.07%), Sodium: 181.42mg (7.89%), Alcohol: 0.33g (100%), Alcohol %: 0.41% (100%), Caffeine: 17.59mg (5.86%), Protein: 6.35g (12.7%), Manganese: 0.72mg (35.77%), Vitamin E: 4.93mg (32.88%), Copper: 0.5mg (25.18%), Magnesium: 88.82mg (22.21%), Phosphorus: 175.83mg (17.58%), Fiber: 3.99g (15.95%), Iron: 2.82mg (15.64%), Vitamin B2: 0.25mg (14.83%), Folate: 37.57µg (9.39%), Zinc: 1.29mg (8.61%), Calcium: 85.12mg (8.51%), Potassium: 277.4mg (7.93%), Vitamin B3: 1.47mg (7.33%), Vitamin A: 362.99IU (7.26%), Selenium: 4.94µg (7.06%), Vitamin B1: 0.1mg (6.39%), Vitamin K: 2.81µg (2.68%), Vitamin B5: 0.24mg (2.42%), Vitamin D: 0.3µg (1.97%), Vitamin B6: 0.04mg (1.92%), Vitamin B12: 0.09µg (1.48%)