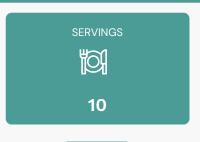


Chocolate Tart with Candied Clementine Peel



5 tablespoons butter unsalted melted

10 servings vegetable oil for greasing pan





DESSERT

Ingredients

	1.3 cups wheatmeal biscuits such as carr's crackers whole-wheat finely
	10.5 ounces fine-quality bittersweet chocolate unsweetened finely chopped (not)
	10 servings garnish: candied clementine peel
	2 large egg yolks
	1.3 cups heavy cream
П	2 tablespoons sugar

Equipment		
	bowl	
	frying pan	
	sauce pan	
	oven	
	whisk	
	wooden spoon	
	kitchen thermometer	
	tart form	
Directions		
	Put oven rack in middle position and preheat oven to 350°F. Lightly oil tart pan.	
	Stir together biscuit crumbs, sugar, and butter in a bowl, then press crumb mixture evenly onto bottom of tart pan.	
	Bake crust 10 minutes, then cool completely in pan on a rack.	
	Lightly beat yolks in a small bowl. Bring cream to a simmer in a 2-quart heavy saucepan and remove from heat.	
	Add about one third of hot cream to yolks in a slow stream, whisking constantly, then pour yolk mixture into remaining cream, whisking.	
	Cook custard over moderately low heat, stirring constantly with a wooden spoon, until it is thick enough to coat back of spoon and registers 170°F on thermometer, 1 to 2 minutes (do not let boil).	
	Remove from heat and add chopped chocolate, whisking until smooth, then whisk in chopped candied peel.	
	Pour filling evenly over crust and chill tart, uncovered, until firm, at least 2 hours.	
	Remove side of pan and serve tart chilled or at cool room temperature.	
	Tart can be chilled up to 1 day (24 hours). Cover loosely once filling is firm.	

Nutrition Facts

Properties

Glycemic Index:13.41, Glycemic Load:14.29, Inflammation Score:-6, Nutrition Score:10.685217234751%

Nutrients (% of daily need)

Calories: 639.74kcal (31.99%), Fat: 51.71g (79.56%), Saturated Fat: 22.47g (140.42%), Carbohydrates: 39.97g (13.32%), Net Carbohydrates: 37.17g (13.52%), Sugar: 21.89g (24.33%), Cholesterol: 89.41mg (29.8%), Sodium: 126.3mg (5.49%), Alcohol: Og (100%), Alcohol %: O% (100%), Caffeine: 25.6mg (8.53%), Protein: 5.02g (10.04%), Vitamin K: 32.89µg (31.33%), Manganese: 0.53mg (26.65%), Copper: 0.41mg (20.38%), Vitamin E: 2.63mg (17.55%), Iron: 2.95mg (16.41%), Magnesium: 59.38mg (14.84%), Vitamin A: 732.64IU (14.65%), Phosphorus: 131.61mg (13.16%), Vitamin B2: 0.19mg (11.42%), Fiber: 2.81g (11.23%), Selenium: 7.4µg (10.58%), Vitamin B1: 0.13mg (8.9%), Folate: 31.99µg (8%), Zinc: 1.1mg (7.37%), Potassium: 232.68mg (6.65%), Vitamin B3: 1.31mg (6.54%), Vitamin D: 0.8µg (5.31%), Calcium: 49.77mg (4.98%), Vitamin B5: 0.37mg (3.75%), Vitamin B12: 0.18µg (3.04%), Vitamin B6: 0.06mg (2.79%)