



## Dark Chocolate Tart with Gingersnap Crust

READY IN



45 min.

SERVINGS



10

CALORIES



459 kcal

DESSERT

### Ingredients

- ☐ 1 tablespoon flour
- ☐ 12 ounces bittersweet chocolate finely chopped
- ☐ 0.1 teaspoon pepper black freshly ground
- ☐ 2 tablespoons candied ginger coarsely chopped
- ☐ 1 large eggs
- ☐ 2 large egg yolk
- ☐ 8 ounces gingersnaps ( 32 cookies)
- ☐ 1 cup cup heavy whipping cream
- ☐ 1 pinch salt

- ☐ 0.3 cup sugar
- ☐ 0.3 cup butter unsalted melted ()

## Equipment

- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ tart form

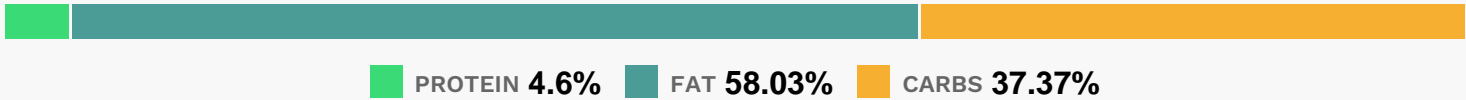
## Directions

- ☐ Preheat oven to 325°F. Finely grind gingersnap cookies in processor (yielding 1 1/2 to 1 2/3 cups).
- ☐ Add melted butter and salt; process until moistened. Press crumb mixture firmly onto bottom and up sides of 9-inch-diameter tart pan with removable bottom.
- ☐ Place pan on rimmed baking sheet.
- ☐ Combine finely chopped bittersweet chocolate and heavy whipping cream in heavy medium saucepan.
- ☐ Whisk over low heat until chocolate is melted and smooth.
- ☐ Remove saucepan from heat.
- ☐ Whisk egg yolks, egg, sugar, flour, ground black pepper, and salt in medium bowl to blend. Very gradually whisk chocolate mixture into egg mixture until smooth and blended.
- ☐ Pour chocolate filling into crust.
- ☐ Bake chocolate tart until filling puffs slightly at edges and center is softly set, about 30 minutes.
- ☐ Transfer to rack.
- ☐ Sprinkle chopped crystallized ginger over top. Cool tart in pan 20 minutes. Gently remove tart pan sides and cool tart completely. DO AHEAD: Chocolate tart can be made 1 day ahead.

Cover tart and refrigerate. Bring to room temperature before serving.

☐ Cut tart into thin wedges and serve.

## Nutrition Facts



## Properties

Glycemic Index:17.71, Glycemic Load:3.91, Inflammation Score:-5, Nutrition Score:10.231304341684%

## Nutrients (% of daily need)

Calories: 459.49kcal (22.97%), Fat: 29.85g (45.92%), Saturated Fat: 16.92g (105.76%), Carbohydrates: 43.25g (14.42%), Net Carbohydrates: 40.01g (14.55%), Sugar: 24.24g (26.94%), Cholesterol: 96.46mg (32.15%), Sodium: 149.3mg (6.49%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 29.26mg (9.75%), Protein: 5.33g (10.65%), Manganese: 0.82mg (40.78%), Copper: 0.51mg (25.26%), Iron: 3.85mg (21.37%), Magnesium: 73.74mg (18.44%), Phosphorus: 146.45mg (14.65%), Fiber: 3.25g (12.99%), Selenium: 8.51µg (12.16%), Vitamin A: 585.31IU (11.71%), Vitamin B2: 0.18mg (10.31%), Potassium: 307.18mg (8.78%), Zinc: 1.24mg (8.25%), Folate: 29.54µg (7.39%), Calcium: 63.09mg (6.31%), Vitamin E: 0.91mg (6.08%), Vitamin B3: 1.09mg (5.43%), Vitamin B1: 0.08mg (5.01%), Vitamin D: 0.75µg (5%), Vitamin B5: 0.44mg (4.37%), Vitamin K: 4.26µg (4.05%), Vitamin B12: 0.22µg (3.66%), Vitamin B6: 0.06mg (3.15%)