



## Salted Chocolate Tart

READY IN



45 min.

SERVINGS



16

CALORIES



386 kcal

DESSERT

### Ingredients

- 4 ounces extra-bittersweet top-quality chocolate such as callebaut or valrhona, chopped
- 8 ounces extra-bittersweet top-quality chocolate such as callebaut or valrhona, chopped
- 0.3 cup hot-brewed coffee brewed
- 2 tablespoons plus light
- 5 large egg yolks
- 4 large eggs
- 1.3 cups flour all-purpose plus more for rolling
- 0.3 cup heavy whipping cream
- 0.8 cup powdered sugar

- 16 servings maldon sea salt ) for sprinkling (see notes)
- 0.3 cup sugar
- 0.8 cup butter unsalted
- 2 tablespoons butter unsalted softened
- 6 tablespoons butter unsalted softened
- 0.3 cup cocoa powder unsweetened (not Dutch-processed)

## Equipment

- bowl
- sauce pan
- baking paper
- oven
- whisk
- plastic wrap
- stand mixer
- microwave
- spatula
- tart form

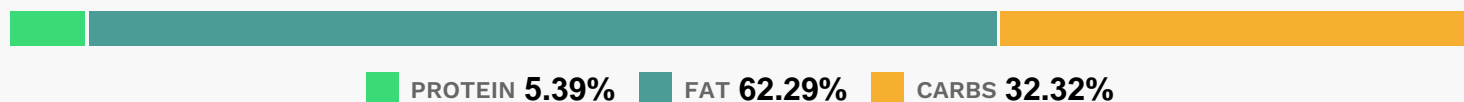
## Directions

- For the crust: In a stand mixer fitted with a paddle attachment, beat butter and sugar on medium speed until smooth. In a separate bowl, sift together flour and cocoa powder, then add to butter mixture and mix until combined.
- Add yolks and mix on low speed just until dough comes together. If small pieces remain, knead dough to blend them in. Form dough into a disk and wrap in plastic wrap. Chill for at least 1 hour and up to 3 days.
- Unwrap dough and set on a lightly floured work surface. With short strokes from center outward, roll into a 12-in. circle.
- Transfer dough to a 9 1/2-in tart pan and, using your thumb, press into sides and bottom corner. Trim dough flush with top edge. Line shell with parchment paper, completely fill with

dried beans or pie weights, and chill at least 30 minutes. Meanwhile, preheat oven to 35

- Bake dough 10 minutes, then remove parchment and beans and return to oven until dough looks dry, about 5 minutes. Set on a rack to cool slightly.
- For the filling: Put chocolate in a medium-size heatproof bowl. In a medium saucepan, combine butter, sugar, and coffee and bring to a boil over medium heat.
- Pour hot liquid over chocolate and let sit 3 to 4 minutes, then gently stir until smooth. Break eggs into a large bowl and slowly pour in warm chocolate mixture, whisking constantly until incorporated.
- Pour warm filling into still-warm tart shell.
- Bake until filling has risen slightly, appears dry on surface, and seems firm when shaken slightly, about 10 minutes. Set on a rack and let cool completely.
- For the glaze: Put chocolate and corn syrup in a medium bowl. In a microwave-safe container, heat cream to boiling; pour over chocolate.
- Add butter and stir slowly until smooth, working in one direction to prevent air bubbles from forming (if butter doesn't melt completely, microwave in 5-second intervals to warm slightly).
- Pour glaze onto center of tart and use a small spatula to push glaze to edges.
- Let sit at least 15 minutes to set up before slicing.
- Serve with Maldon salt for sprinkling.

## Nutrition Facts



## Properties

Glycemic Index:10.26, Glycemic Load:8.7, Inflammation Score:-5, Nutrition Score:8.2317391909335%

## Flavonoids

Catechin: 0.87mg, Catechin: 0.87mg, Catechin: 0.87mg, Catechin: 0.87mg Epicatechin: 2.64mg, Epicatechin: 2.64mg, Epicatechin: 2.64mg, Epicatechin: 2.64mg Quercetin: 0.14mg, Quercetin: 0.14mg, Quercetin: 0.14mg, Quercetin: 0.14mg

## Nutrients (% of daily need)

Calories: 385.78kcal (19.29%), Fat: 27.14g (41.75%), Saturated Fat: 15.91g (99.43%), Carbohydrates: 31.68g (10.56%), Net Carbohydrates: 29.22g (10.63%), Sugar: 19.86g (22.06%), Cholesterol: 148.68mg (49.56%), Sodium: 221.91mg (9.65%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 22.86mg (7.62%), Protein: 5.29g (10.58%),

Manganese: 0.41mg (20.44%), Selenium: 12.5µg (17.86%), Copper: 0.35mg (17.39%), Vitamin A: 668.46IU (13.37%), Iron: 2.36mg (13.13%), Phosphorus: 128.38mg (12.84%), Magnesium: 48.88mg (12.22%), Fiber: 2.46g (9.85%), Vitamin B2: 0.17mg (9.83%), Folate: 32.73µg (8.18%), Zinc: 1.05mg (6.99%), Vitamin B1: 0.1mg (6.86%), Vitamin D: 0.88µg (5.87%), Vitamin E: 0.86mg (5.71%), Potassium: 185.49mg (5.3%), Vitamin B5: 0.5mg (5.02%), Vitamin B12: 0.29µg (4.85%), Vitamin B3: 0.81mg (4.06%), Calcium: 38.38mg (3.84%), Vitamin K: 3.07µg (2.92%), Vitamin B6: 0.06mg (2.76%)