



Salted Chocolate Tart

READY IN



45 min.

SERVINGS



16

CALORIES



386 kcal

DESSERT

Ingredients

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

- ☐ 16 servings 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

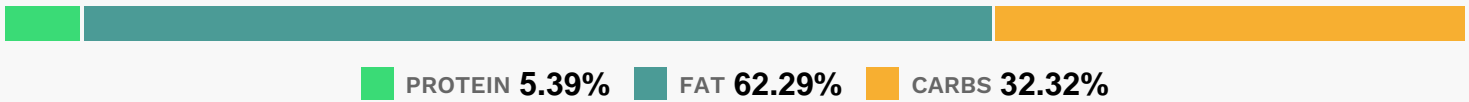
- ☐ bowl
- ☐ sauce pan
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ plastic wrap
- ☐ stand mixer
- ☐ microwave
- ☐ spatula
- ☐ tart form

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: Og (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%)