

Dark Chocolate Tartelettes

<http://userealbutter.com/2008/02/07/dark-chocolate-tartelettes-recipe/>

ganache from Sherry Yard's Deep Dark Chocolate Tart (The Secrets of Baking)

note: I highly recommend using a short dough instead of the crust recipe I list here. A short dough is flakier, crispier, thinner, and sweeter than the crust from the Lemon Meringue Pie recipe. Plus, it will behave better (no shrinkage) especially if you are using petits fours molds or tart pans. Just be sure to stack a second mold on top even if using short dough. Also, I only made a half batch of the ganache, but I'm listing the ingredients for the full recipe.

crust:

$\frac{3}{4}$ cup cold butter; cut into $\frac{1}{2}$ -inch (1.2 cm) pieces
2 cups all-purpose flour
 $\frac{1}{4}$ cup granulated sugar
 $\frac{1}{4}$ tsp salt
 $\frac{1}{3}$ cup ice water

ganache:

8 oz. bittersweet chocolate
2 tbsps unsalted butter, softened
1 $\frac{1}{2}$ cups heavy cream
2 tbsps brewed coffee or espresso

whipped cream:

1 cup heavy whipping cream
1 tbsps sugar
 $\frac{1}{2}$ tsp vanilla extract
 $\frac{1}{4}$ tsp almond extract

For the crust: Make sure all ingredients are as cold as possible. Using a food processor or pastry cutter and a large bowl, combine the butter, flour, sugar and salt. Process or cut in until the mixture resembles coarse meal and begins to clump together. Sprinkle with water, let rest 30 seconds and then either process very briefly or cut in with about 15 strokes of the pastry cutter, just until the dough begins to stick together and come away from the sides of the bowl. Turn onto a lightly floured work surface and press together to form a disk. Wrap in plastic and chill for at least 20 minutes. Allow the dough to warm slightly to room temperature if it is too hard to roll. On a lightly floured board (or countertop) roll the disk to a thickness of $\frac{1}{8}$ inch (.3 cm). Cut a circle about 2 inches (5 cm) larger than the pie plate and transfer the pastry into the plate by folding it in half or by rolling it onto the rolling pin. Turn the pastry under, leaving an edge that hangs over the plate about $\frac{1}{2}$ inch (1.2 cm). Flute decoratively. Chill for 30 minutes. Preheat oven to 350°F (180°C). Line the crust with foil and fill with metal pie weights or dried beans. Bake for 20 to 25 minutes. Carefully remove the foil and continue baking for 10 to 15 minutes, until golden. Cool completely before filling. If using petits fours molds or small

tart pans, I prefer to roll the dough between two pieces of plastic wrap to less than 1/8 inch and pressing it gently into the mold. Stack a second mold on top and press down. Leave the second mold in place. Bake for 20 minutes, remove the top molds, and bake for another 5 minutes. Remove from heat and gently pry the crust out from the mold and let cool on a rack.

For the ganache: Finely chop the chocolate and place in a medium heatproof bowl along with the butter. Bring the cream to a boil in a small saucepan over medium heat. Immediately pour it over the chocolate. Let sit for a minute. Use a rubber spatula to gently stir the contents until completely blended (don't stir all crazy-like though, because you will introduce air bubbles which will make your tart look diseased). Add the coffee and stir until well incorporated. Pour the ganache into the tart shell(s) and place in refrigerator to set for an hour.

For the whipped cream: Place ingredients in a bowl and whip on medium speed until frothy. Increase speed and whip on high until stiff peaks form (or soft peaks, if you prefer the floppy effect). Garnish tart(s) with dollops or pipe using a pastry bag.