

## Chocolate Pistachio Almond Tartlets

<http://userealbutter.com/2008/07/28/chocolate-pistachio-almond-tartlets-recipe/>  
modified from [Apricot Tart with Pistachio-Almond Frangipane](#) at *Epicurious*

### crust

1 1/2 cups flour  
3 tbsps sugar  
1/4 tsp salt  
1/2 cup unsalted butter, chilled and cut into 1/2-inch cubes  
2 tbsps chilled whipping cream  
1 large egg yolk

### filling

1/2 cup shelled natural unsalted pistachios (about 2 ounces)  
1/2 cup slivered almonds (about 2 ounces)  
1/2 cup sugar  
1/2 cup unsalted butter, chilled and cut into 1/2-inch cubes  
1 large egg (or 2 eggs, to give filling more body?)  
1/3 cup heavy cream (to give more stability to the filling)  
1 tsp vanilla extract  
1/2 tsp almond extract

### ganache

8 oz. dark chocolate, chopped  
8 oz. heavy whipping cream

**Crust:** Combine flour, sugar, and salt in processor; blend 5 seconds. Add butter and pulse until mixture resembles coarse meal. Add cream and egg yolk. Pulse until moist clumps form. Gather dough into ball. Press over bottom and up sides of 10-inch-diameter tart pan with removable bottom, or into 6 4-inch tartlet pans, or 12 2-inch petits fours molds (you may have leftover dough, I don't know). Pierce crust all over with fork for tartlet pans. If using petits fours molds, press a second mold on top of the dough. Cover and refrigerate at least 1 hour and up to 1 day. Preheat oven to 375°F. Bake chilled crust until light golden, pressing any bubbles with back of fork, about 18 minutes. For petits fours molds, bake for 8 minutes, remove the top molds and bake another 7 minutes. Cool crust(s) on rack 15 minutes.

**Filling:** Combine pistachios, almonds, and sugar in processor. Blend until nuts are finely ground. Add butter and blend to paste consistency. Pulse in eggs and both extracts. Gently stir in the heavy cream. (Can be made 1 day ahead. Cover and chill. Let stand at room temperature 1 hour before using.) Spread filling evenly in crust. Bake tart(s) until filling is lightly browned and set, about 55 minutes for 10-inch tart, 30 min for 4-inch tartlets and 15 minutes for petits fours molds. Cool tart(s) completely on rack.

**Ganache:** Place chocolate in a medium bowl. Heat cream until steaming, but not boiling. Remove from heat and pour over chocolate. Let sit for a few minutes then gently

stir the mixture until creamy and smooth. When tarts are cool, pour ganache into tart shells. Let cool completely before serving.

Serve with freshly whipped cream and fruit.