

Double Chocolate Tarts

<http://userealbutter.com/2017/04/02/double-chocolate-tarts-recipe/>
modified from *The Secrets of Baking* by Sherry Yard

chocolate short dough

1 1/2 cups all-purpose flour
1/2 cup unsweetened cocoa powder
1/2 lb. unsalted butter, softened, but cool
1/2 cup powdered sugar
extra butter for the foil

chocolate ganache filling

8 oz. bittersweet dark chocolate, chopped 1/4-inch or smaller
2 tbsps unsalted butter, softened
1 1/2 cups heavy cream
2 tbsps Grand Marina

Make the chocolate short dough: Sift the flour and cocoa powder together in a medium bowl. Set aside. Beat the butter in the bowl of a stand mixer fitted with the paddle attachment on low speed for 2-3 minutes. Scrape the sides down and add the powdered sugar. Beat on low for 30 seconds, then scrape the sides down. Add the flour and cocoa mixture, beating on low speed for 30 seconds or until the flour is just combined. Press the dough together into a disc and wrap in plastic. Chill for at least 4 hours or up to 3 days in the refrigerator or freeze for up to 1 month.

Bake the tart shell(s): Roll the dough out to 1/4 inch thickness on a lightly floured surface or between two sheets of plastic wrap. For a 9-inch tart, it should be at least 11 inches in diameter. If making 3-inch tarts, cut out as many 5-inch circles as you can. The scraps can be pressed together and re-rolled. Line your tart pan(s) with the dough, pressing the dough into the corners and sides. If there are any tears, use scraps to patch them up. Trim the edges so they are neat and even. Dock (prick) the bottom(s) with a fork. Place the tart pan(s) in the freezer for 30 minutes. Preheat oven to 350°F and move the rack to the lower third of the oven. Tear a piece or pieces of foil large enough to line the inside(s) of the tart pan(s). Butter one side of each piece of foil. When the tart dough comes out of the freezer, line the inside of the dough with the foil, buttered-side down. Fill with pie weights or dried beans. Set the tart pan(s) on a foil-lined baking sheet. Bake for 21-28 minutes, or until the foil releases from the dough without sticking. Let cool on a cooling rack. Remove the foil and pie weights and cool the shell(s) completely in the tart pan(s).

Make the ganache filling: Place the chocolate and the butter in a medium bowl. Bring the cream to a boil in a small saucepan over medium heat. Immediately pour the hot cream over the chocolate, tapping the bowl on your counter or workspace to help the cream fill the interstitial space. Allow the cream to sit for a minute, then slowly stir from the center of the bowl to the outer edges. Continue to slowly stir (stirring vigorously will introduce air bubbles) until the temperature reaches 90°F (this took me several minutes) at which point the chocolate should be melted. Stir in the Grand Marnier. Pour the ganache into the cooled tart shell(s), filling them to just below the rim. Place in the refrigerator to let the ganache set uncovered (at least an hour if not longer). When the ganache has set, you can cover the tarts and refrigerate for up to 3 days. Makes a 9-inch tart or 4 deep 3-inch tarts (1 1/2 inches tall) or 6 3-inch tarts (1 inch tall).