

Chocolate Tart:

Sweet Dough

1 1/2	lb	AP Flour
2	ea	Eggs
8	oz	Sugar
1	lb	Butter
1	tsp	Vanilla

Cream butter and sugar to paste. Add eggs and vanilla a little at a time. Add in flour until combined. Remove and chill. Roll out, and mold into tart shells. Blind bake with beans until golden. Remove beans, and cook crust a little bit more until completely done. Set aside to cool. Fill with chocolate filling, and/or nuts, caramel, and then chocolate filling. Top with raspberries and/or a chocolate piece

Chocolate Tart Filling

1X		
1 1/2	c	Milk
1	tsp	Vanilla
1 lb 6	oz	Chocolate
3	oz	Yolks
8	oz	Butter

Boil milk and vanilla. Add chocolate and stir slowly with spatula. Temper in yolks. Off heat, add butter. Strain. Pour into baked tart shell. Can sub a flavored liqueur for part of milk, or infuse flavor into the milk, like lemon, orange, cinnamon, coffee, etc. Just infuse when boiling milk and vanilla.