

Chocolate, Almond and Raspberry Tart (12 servings)



Crust

Ingredients:

1½+ cups coarsely ground Italian chocolate
wafer cookies (about 28)

5 tbsp unsalted butter, melted

Preparation:

Preheat oven to 350°F.

Combine cookie crumbs and 5 tbsp butter in medium bowl.

Stir until crumbs are evenly coated and beginning to stick together.

Press crumb mixture in thin even layer onto bottom and up sides of 9"-diameter tart pan with removable bottom.

Bake crust until set and beginning to crisp, pressing with back of fork if crust puffs, about 15 minutes.

Cool crust completely on rack.

Special equipment

1 9"-diameter tart pan with removable bottom

Filling & Topping

Ingredients:

6 oz Almond paste, crumbled into ¼" pieces
(about 1 1/3 cups)

6 oz bittersweet Chocolate
(about 61% cacao), chopped

½ cup heavy Whipping Cream

3 half-pint baskets fresh Raspberries

Seedless Raspberry jam

1 large swig Cherry liquor

Sliced almonds, toasted

Preparation:

Sprinkle almond paste over crust. Gently press to even layer.

Place chocolate in medium bowl.

Bring cream to simmer in small saucepan.

Pour cream over chocolate.

Let stand 1 minute, then whisk until melted and smooth, producing Ganache.

Pour Ganache evenly over almond layer.

Chill tart until chocolate is cold (can be put on ice for an hour or so).

Arrange raspberries, pointed side up, over top of tart.

Stir jam and cherry liquor in small pan over low heat until blended and heated through.

Brush glaze over berries.

Sprinkle almonds around edge of tart.

Can be made 6 hours ahead. Chill uncovered.

Using small sharp knife, loosen crust from pan sides. Push up pan bottom, releasing tart.

Cut into wedges & serve cold.