

## French Chocolate Tart with Raspberries



### Ingredients:

3 oz unsalted Butter  
1 tbsp Olive Oil  
3 tbsp Water  
1 tbsp Sugar  
1/8 tsp Salt  
1 cup All-Purpose Flour

### Crust

1 cup heavy cream  
8 1/2 oz chocolate  
1 oz butter

### Ganache Filling

### Instructions:

Preheat oven to 410°.  
Cut butter into small pieces and place in Pyrex bowl.  
Add oil, water, sugar, salt.  
Place bowl in oven until mixture is bubbling & starting to brown, about 13-15 min.  
Remove bowl and reduce oven to 375°.  
Bowl is hot - caution.  
Immediately add flour (caution for flour sputter).  
With heat-proof spoon stir until mixture forms a ball.  
Transfer dough to tart mold.  
When cooled to handle, press dough throughout.  
Recommend start with sides then press evenly on bottom.  
Pierce bottom with fork all over.  
Press sides of crust with fork to reinforce.  
Bake for 15 minutes until crust is golden brown.  
Remove from oven and cool completely before filling.  
For the ganache filling, put chocolate in medium-size bowl.  
Heat the cream.  
When it reaches boiling point, remove.  
Pour hot cream over chocolate. Stir till creamy and all chocolate is melted.  
Add butter and stir.  
Pour chocolate mixture into cooled crust and refrigerate for at least one hour.  
Remove from refrigerator, top with raspberries and dust with powdered sugar.