



Chocolate Tart

You only need a small slice of this rich, dense tart to satisfy a hankering for chocolate. Roll the leftover dough into a log and freeze it, then slice it thinly and bake at 325°F for nearly instant home-baked cookies.

Make the crust: In a medium saucepan, melt the butter over low heat. Remove from the heat, add both sugars, and stir to combine. Stir in the flour and set aside to cool for 15 minutes (the dough will still be warm).

Roll out the dough on a lightly floured surface to a 12-inch circle, about ¼ inch thick. Carefully roll the dough up onto the pin and lay it inside a 9-inch tart pan with a removable bottom. Gently press the dough into the pan; it is important to fit the dough evenly into every nook and cranny of the pan, especially the scalloped edges. Trim off the excess dough with a knife. Chill the tart shell for 20 to 30 minutes.

Preheat the oven to 350°F. Put the tart shell on a sturdy baking sheet so it will be easy to move in and out of the oven. Line the shell with aluminum foil and add pie weights or dried beans to keep the sides of the tart from buckling. Bake the tart shell for 30 minutes. Remove from the oven, remove the foil along with the weights, and use a pastry brush to coat the shell lightly all over with a thin layer of

egg white. Return to the oven and bake for another 8 minutes, or until the shell is cooked through and a light golden color, but not browned. (The tart will be cooked further with the filling so you don't want it to get too dark.) Set aside to cool while you make the filling. Reduce the oven temperature to 325°F.

Make the filling: Combine the heavy cream and milk in a saucepan and heat over medium-low heat until the mixture just simmers slightly around the edges. Take the pan off the heat, add the chopped chocolate, and stir until it's good and smooth. Add the sugar and salt and whisk until well incorporated. Set aside for 5 minutes to cool slightly. Add the eggs and whisk until completely blended. Pour the filling into the cooled tart shell and bake for 15 to 20 minutes, until the filling is set and the surface is glossy. If you see any bubbles or cracks forming on the surface, take the tart out right away—that means it is beginning to overcook. Transfer to a wire rack to cool and serve warm or at room temperature.

Serves 6 to 8

Shortbread Crust

¾ cup (1½ sticks) cold unsalted butter

¼ cup granulated sugar

1 tablespoon confectioners' sugar

2 cups all-purpose flour, plus more for rolling

1 egg white, lightly beaten

Filling

1 cup heavy cream

½ cup whole milk

8 ounces excellent-quality bittersweet chocolate (70% cacao), chopped

¼ cup granulated sugar

¼ teaspoon salt

2 large eggs, at room temperature, beaten