



Total Locals Club

Recipe for pairing with Total Locals
Club October 2008 Selections

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Cabernet Glazed Chocolate Tart

serves 8 to 10

For Crust:

- 14 Cream-filled chocolate-sandwich cookies, like Oreo
- ½ cup toasted almonds, chopped
- 3 oz. Bittersweet chocolate, chopped

For Filling:

- 1 1/4 cups heavy cream
- 9 oz bittersweet chocolate (not more than 65% cacao if marked),
chopped
- 2 large eggs
- 1 teaspoon pure vanilla extract
- 1/4 teaspoon salt

For Glaze:

- 2 tablespoons heavy cream
- 1 3/4 oz bittersweet chocolate, finely chopped
- 1 teaspoon light corn syrup
- 1 tablespoon Cabernet Sauvignon

9-inch round fluted tart pan (1 inch deep) with removable bottom

Make crust:

Preheat oven to 350°F with rack in middle.

In bowl of food processor, pulse cookies and almonds 10 times. In microwave safe bowl, microwave 3 oz. Chocolate 1 minute or until melted (30 seconds at a time), stirring until combined. Combine crumb mixture and melted chocolate. Coat 9" tart pan with cooking spray. Press crumb mixture into pan; chill 5 minutes.

Make filling:

Bring cream to a boil, then pour over 9 oz. chocolate in a bowl and let stand 5 minutes. Gently stir until smooth. Whisk together eggs, vanilla, and salt in another bowl, then stir into melted chocolate.

Pour filling into cooled crust. Bake until filling is set about 3 inches from edge but center is still wobbly, 20 to 25 minutes. (Center will continue to set as tart cools.) Cool completely in pan on rack, about 1 hour.

Make glaze:

Bring cream to a boil and remove from heat. Stir in chocolate until smooth. Stir in corn syrup, then warm water.

Pour glaze onto tart, then tilt and rotate tart so glaze coats top evenly. Let stand until glaze is set, about 1 hour.

