

## Cooking With Rania

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### Chocolate Raspberry Tart

#### INGREDIENTS

##### Crust:

- 1 cup all purpose flour
- 1/4 cup sugar
- 3 tablespoons unsweetened cocoa powder
- Pinch of salt
- 6 tablespoons chilled unsalted butter - cut into pieces
- 1 1/2 tablespoons cold water
- 1 large egg yolk
- 6 tablespoons raspberry jam

##### Filling:

- 1 cup whipping cream
- 4 oz bittersweet chocolate - finely chopped
- 1/2-pint baskets fresh raspberries
- 1 teaspoon confectioner's sugar
- 1 teaspoon unsweetened cocoa

#### DIRECTIONS:

**Crust:** Combine flour, sugar, cocoa and salt in bowl of food processor. Process for a few seconds. Add butter pieces and process until a coarse meal forms. Add cold water and process only until dough gathers into a ball. Do not over mix. Wrap dough in plastic wrap and chill for 20 minutes. Preheat oven to 375 degrees. Grease a 13 3/4 x 4-inch rectangular tart pan with 1-inch-high sides and removable bottom. Roll out dough between sheets of waxed paper to 15x6-inch rectangle. Peel off 1 piece paper and line pan with dough. Remove other piece of paper and press dough to fit pan - trim edges - freeze until firm. Line crust with foil and dried beans. Bake until crust is set - about 12 minutes. Remove foil and beans and continue baking until crust begins to brown - about 12 minutes longer. Remove from oven and spread jam over bottom of crust. Bake until jam is set - about 3 minutes.

**Filling:** Bring cream to a boil in a small heavy saucepan. Remove from heat and add the chocolate pieces. Whisk until melted and smooth. Transfer chocolate ganache to bowl and refrigerate until chilled - but not firm. Using an electric mixer, beat ganache until very thick and semi-firm. Spread the ganache over jam in the crust. Arrange raspberries atop ganache. Stir powdered sugar and cocoa in bowl. Sift over tart. Transfer to rack and cool completely.

Serve: 6