

# Dark Chocolate Tart

Serves 8

## Introduction

This gooey tart combines crunchy almonds, tart berries, tangy yogurt, and Morton® Fine Himalayan Pink Salt to create a unique and decadent treat.

## Choosing the Right Salt

Morton® Fine Himalayan Pink Salt mixes easily into the dough, and then our Morton® Coarse Himalayan Pink Salt finishes the dish by adding texture and a pinch of flavor.

## Ingredients

### *Salted pecan crust:*

3/4 cup pecans  
1/4 teaspoon Morton® Fine Himalayan Pink Salt  
1/2 cup unsalted butter (1 stick), chilled and cut into 1/2 inch cubes  
3 tablespoons bakers sugar  
1 cup unbleached all-purpose flour  
1 egg

### *Custard filling:*

5 ounces bittersweet chocolate, finely chopped  
4 ounces semi-sweet chocolate, finely chopped  
1 1/4 cup heavy cream  
2/3 cup whole milk  
1/4 cup bakers sugar  
2 eggs  
1 cinnamon stick

### *Garnish:*

Pinch of Morton® Coarse Himalayan Pink Salt  
Seasonal nuts and fruits

## Instructions

1. Put the pecans and sugar in food processor and pulse until ground. Reserve 1/3 cup mixture and set aside. Then pulse in flour and Morton® Fine Himalayan Pink Salt. Add butter cubes and pulse until mixture resembles coarse crumbs.

2. Add the egg through the feed tube while pulsing in a slow stream. Add reserved 1/3 cup nut mixture and pulse. Form dough into a disk, wrap in plastic wrap and refrigerate for at least 1 hour.
3. Place chilled dough on floured surface and roll to a round disk approximately 11". Press dough in tart pan. Prick middle of tart shell with fork and set pan in freezer till firm, approximately 20 minutes.
4. Bake for 20-25 minutes at 350 degrees until crust feels dry. Let cool completely. Reduce oven temperature to 275 degrees.
5. Finely chop chocolates in a food processor then move chocolates to a large mixing bowl. Pour cream, milk, sugar and cinnamon stick into a saucepan and bring to a boil, stirring to dissolve the sugar. Discard cinnamon stick. Pour about 1/3 of the hot cream mixture over the chocolate and mix together until chocolate is completely melted. Add remaining cream mixture and gently stir to combine.
6. Whisk eggs in a bowl and pour about 1/3 of chocolate mixture over the eggs, gently stirring to combine. Return egg mixture to the remaining chocolate mixture and gently stir until smooth.
7. Fill the cooled crust with the chocolate custard. Carefully transfer tart to the oven and bake for about 30 minutes. Transfer the tart on the sheet pan to a wire rack and cool completely, at least 3 hours. Serve at room temperature.
8. Garnish tart with seasonal toppings and a light pinch of Morton® Coarse Himalayan Pink Salt.