



Makes: 8-10 servings

Prep Time: 15 minutes Bake Time: 20 minutes

Total Time: 35 minutes plus chill time 4 hours

Chocolate-Almond Crust:

- 1 & 1/2 cups chocolate cookie crumbs or chocolate graham crackers, finely ground
- 1/4 cup granulated sugar
- 1/2 cup finely ground almonds
- 1/2 cup unsalted butter, melted

Chocolate Cream Filling:

- 10 ounces good-quality semisweet chocolate, finely chopped
- 1 tsp espresso powder
- 1 tsp pure vanilla extract
- Pinch of kosher salt
- 3 cups heavy cream, chilled, divided
- 1/4 cup granulated sugar

- Chocolate shavings, for garnish or Almond Pinecones & Chocolate Needles

Special equipment:

9-inch round, deep-dish tart pan with removable bottom, 1 1/2 inches deep

Make the Crust:

Adjust the oven rack to the lower-middle position and preheat to 375°F.

In a medium bowl, combine the chocolate cookie crumbs, sugar and ground almonds. Add the melted butter and mix with a fork until thoroughly combined. Press the mixture evenly across the bottom and up the sides of the tart pan. Transfer to oven and bake for 20 minutes, or until the crumb mixture is set. Cool to room temperature.

Make Chocolate Cream Filling:

In a medium bowl, combine the chopped chocolate, espresso powder, vanilla and salt. In a medium saucepan over medium heat, bring 1 cup of the heavy cream to a bare simmer. Pour the hot cream over the chocolate mixture and let it cool to room temperature on the counter, stirring occasionally.

Using an electric mixer or hand beaters, whip the remaining 2 cups of cream with the sugar until stiff peaks form. Gently fold the whipped cream into the cooled chocolate mixture until no streaks remain. Pour the chocolate cream into the prepared cooled tart shell and gently smooth with an offset spatula. Refrigerate for 2 hours or until firm.

Decorate the Tart:

Unmold the tart and place it on a plate. Sprinkle the top with chocolate shavings or chocolate needles. Place the pinecones decoratively on top, if using. Return the tart to the refrigerator and let it set for 2 hours before serving.

Recipe from Pie Style