Original Chocolate Caramel Tarts

Makes 2 dozen tartlets.

Ingredients

- **FOR THE CHOCOLATE TART DOUGH**
  - 8 tablespoons (1 stick) unsalted butter, room temperature
  - 1/2 cup plus 1 tablespoon confectioners' sugar
  - 1 large egg yolk
  - 3/4 teaspoon pure vanilla extract
  - 1 1/4 cups all-purpose flour, plus more for rolling
  - 1/4 cup unsweetened Dutch-process cocoa powder

- **FOR THE CARAMEL FILLING**
  - 1/2 cup water
  - 2 cups granulated sugar
  - 1/4 cup light corn syrup
  - 8 tablespoons (1 stick) unsalted butter
  - 1/2 cup heavy cream
  - 2 teaspoons creme fraiche
  - 1 pinch of coarse salt

- **FOR THE CHOCOLATE GANACHE GLAZE**
  - 1/2 cup heavy cream
  - 3 1/2 ounces extra-bittersweet chocolate, finely chopped

Directions

1. Make the tart dough: In the bowl of an electric mixer fitted with the paddle attachment, cream butter and confectioners' sugar until combined, about 1 minute. Add egg yolk and vanilla, and beat until smooth. Sift in flour and cocoa powder, and beat on low speed until just combined. Scrape the dough onto a sheet of plastic wrap, and form it into a disk; wrap well. Chill until firm, at least 1 hour and up to 3 days.

2. Preheat oven to 325 degrees. Between two sheets of lightly floured parchment paper, roll the tart dough into an 18-by-12-inch rectangle, 3/16 inch thick. Using a 2 3/4-inch round cutter, cut out 24 rounds of dough, and press them into 2 1/4-inch tart pans, trimming away any excess dough. Chill the tart shells in the refrigerator for 20 minutes.

3. Line each tart shell with a piece of plastic wrap, and fill with raw rice or dried lentils. Pull plastic together to form a small packet. Bake for 15 minutes. Remove the packets, and bake until the pastry looks dry and set, 5 to 10 minutes. Transfer pans to a wire rack to cool. (The tart shells can be made 8 hours ahead.)

4. Make the filling: Place 1/2 cup water in a large saucepan. Add sugar and corn syrup, and cook mixture over medium-high heat, swirling the pan occasionally, until it becomes a dark-amber caramel, about 10 minutes. Carefully whisk in butter, cream, creme fraiche, and a pinch of salt (the mixture will bubble up), whisking until smooth. (The caramel can be made up to 5 days ahead and refrigerated in a covered
container.) Carefully transfer caramel to a glass measuring cup. Divide caramel among tart shells while still warm (or reheat caramel over low heat until it is pourable), and let stand until the caramel is set, at least 45 minutes.

5. Make the ganache glaze: Place the chocolate in a heatproof bowl. In a small saucepan, bring cream to a boil. Pour the hot cream over the chocolate, and let stand for 2 minutes, then stir with a rubber spatula until smooth. Pour some of the glaze over each of the tarts while still warm. Let the glaze set at room temperature for at least 2 hours before serving.

Recipe courtesy of MarthaStewart.com
Quick Chocolate Caramel Tarts

For those times when you want a delicious, chocolately, high impact dessert, like chocolate caramel tarts, but do not have the time for an elaborate recipe

Ingredients

- ¾ cup unsalted butter at room temperature
- ½ cup sugar
- 1 teaspoon vanilla extract
- 1 ½ cups all purpose flour
- ¼ cup unsweetened cocoa powder
- Pinch of salt
- 1 jar of caramel sauce
- 2/3 cup heavy cream
- 4 oz bittersweet chocolate, finely chopped
- 1 teaspoon corn syrup

Instructions

1. In the bowl of an electric mixer, mix together the butter, sugar and vanilla. Stir until combined. Add 1 ¼ cup flour and ¼ cup cocoa powder and pinch of salt. If the mixture is not too dry, add the extra ¼ cup of flour (humidity affects this dough, so if it is more dry, the last ¼ cup will not be needed). Mix until just combined.
2. Press the dough into the bottom of the tart pan and place into the freezer for at least 20 minutes.
3. Pre-heat your oven to 350 degrees. Bake the tart pan for 20 minutes. After removing from the oven, use a teaspoon measure to press down the bottom of the tart, if the indentation has reduced. Allow to cool slightly and then remove the tarts from the pan. If you wait too long, the tarts will be difficult to remove.
4. In the mean time, heat the cream in a small sauce pan, but do not allow it to boil. Place the chopped chocolate and corn syrup in a large glass liquid measuring cup and pour the hot cream over; allow to sit for a minute and then whisk until smooth. Allow to cool slightly.
5. Transfer the caramel sauce to a liquid measuring cup. If the caramel sauce has previously been refrigerated, warm it slightly in the microwave.
6. Pour equal parts caramel and chocolate into each tart shell, experimenting with making designs and using a toothpick to make swirls, if desired.
7. Allow to set slightly before serving.