

Tarts - Chocolate and apricot
Theresa Ladouceur - DFAIT/MAECI

Ingredients:

- 6 pastry tart shells
- 180 Grams of apricot paste (available at Lebanese or Turkish food stores) or dried apricots
- 4 Tablespoons of water
- 2 Tablespoons of lemon juice
- 135 Grams of unsalted butter
- 110 Grams of dark chocolate (70-90% cocoa), broken up
- 2 large eggs
- 60 Grams of sugar

Instructions:

- Preheat oven to 180°C or 350°F
- Cook pastry shell till golden brown (approximately 10 minutes)
- Remove and cool
- Place apricot paste in a saucepan over a low heat with water and lemon juice and stir until a smooth paste is formed
- If using dried apricots, chop them finely, then transfer to a saucepan and simmer for about 5 minutes with the same amount of water and lemon juice until soft
- Purée in blender. The mixture should taste slightly tart
- Spread the apricot on the base of the tart shell, and leave to cool for a short while until the apricot forms a slight skin
- Meanwhile, place butter and chocolate in a bain-marie or double boiler (water in bottom pan, chocolate and butter in upper pan) and heat
- In a separate bowl, whisk the eggs and sugar together until they are pale, light and fluffy
- Fold egg mixture into chocolate/butter mixture and stir until blended
- Pour this final mixture into the pastry shell and even out with a spatula
- Bake on the middle shelf of the preheated oven for about 25 minutes. The filling should still be a little wobbly when you take it out and have a very thin crust on top

DOCS
CA1 EA539 2008C55 EXF
Cooking with the stars 2008 = Des
etoiles dans la cuisine 2008
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