

Chocolate-glazed Chocolate Tart

Serves 8-10

Crust:

- 9 (13- by 5.5-cm) chocolate graham crackers (not chocolate-covered), finely ground (1 C)
- 70 g unsalted butter, melted
- 50 g sugar

Filling:

- 77 ml heavy cream
- 252 g bittersweet chocolate (not more than 65% cacao), chopped
- 2 large eggs
- 1 tsp pure vanilla extract
- ¼ tsp salt

Glaze:

- 2 T heavy cream
- 50 g bittersweet chocolate, finely chopped
- 1 tsp light corn syrup
- 1 T warm water

Equipment:

- a 12-cm round fluted tart pan (2.5-cm deep)



Crust:

1. Preheat oven to **180°C**.
2. Stir together all ingredients and press evenly onto bottom and 19-mm up the side of the tart pan.
3. Bake until firm, **about 10 minutes**. Cool on a rack **15 to 20 minutes**.

Filling:

1. Bring **cream** to a simmer, then pour over **chocolate** in a bowl and **let stand 5 minutes**. Gently stir until smooth.
2. Whisk together **eggs**, **vanilla**, and **salt** in another bowl, then stir into melted chocolate.
3. Pour filling into cooled crust. Bake until filling is set about 7.5-cm from edge but center is still wobbly, **20 to 25 minutes**. (*Center will continue to set as tart cools.*) Cool completely in pan on rack, **about 1 hour**.

Glaze:

1. Bring **cream** to a simmer and remove from heat.
2. Stir in **chocolate** until smooth.
3. Stir in **corn syrup**, then **warm water**
4. Pour glaze onto tart, then tilt and rotate tart so glaze coats top evenly. Let stand until glaze is set, **about 1 hour**.

Tart is best the day it is made but can be made, without glaze, 1 day ahead and chilled. Bring to room temperature before glazing.