



# CHOCOLATE CHERRY SILK TART

This rich chocolate tart is simply irresistible. Long before warm chocolate cakes became fashionable, rustic bakeries like ours were preparing velvety just-set brownies and tortes, a tradition that inspired this recipe.

Makes Three 5" Heart-shaped Tarts

## Ingredients:

- 5 oz unsweetened chocolate, coarsely chopped
- 12 Tbsp (1-1/2 sticks) unsalted butter, at room temperature
- 1-1/2 cups granulated sugar
- 1 Tbsp unbleached all-purpose flour
- 6 eggs
- 1/2 cup Plumped Cherries (soaked in warm water 20 min.)
- Powdered sugar
- 1 bunch spray roses (washed to remove any chemicals)



## Preparation:

Preheat oven to 300°F.

Combine chocolate and butter in a medium stainless steel bowl. Place bowl on top of saucepan filled with two inches of simmering water, making sure that the bottom of the bowl does not come in contact with the water. It's important that the water be just simmering; if it's too hot it will scorch the ingredients. Stir the chocolate and butter with a rubber spatula until they are completely melted and combined. Remove the bowl from heat and let cool to room temperature.

In a separate medium bowl, combine granulated sugar, flour and eggs. Mix well with a whisk. Add to the bowl of cooled chocolate and mix with a rubber spatula until all ingredients are thoroughly combined and the mixture has thickened.

Place heart shaped paper baking molds on a rimmed baking sheet. Scatter 1 Tbsp of drained cherries over the bottom of each paper mold, pour the chocolate mixture over the cherries, filling the mold 2/3s full. Place baking sheet on center rack of oven and bake for about 30 minutes, or until the center is just set. Let cool on a wire rack for 30 minutes. Decorate the top of the silk cake with a few roses and sprinkle with powdered sugar.

## Note:

We will package these with a clear cello bag and pretty ribbon...makes a perfect Valentine's Present!

If this goes into the refrigerator it will turn hard like fudge...it's best at room temperature for a silklike texture.