

**Chocolate Grand Marnier Tart**

Serves 12

Ingredients:

7 oz. ready-made short crust dough
8 oz. chopped bittersweet chocolate

5 oz. cream
3 oz. milk
1 whole egg
1 egg yolk
1 Tbsp Grand Marnier
¼ tsp salt
17 oz. uncooked beans of any type to weigh down dough
12 ct. cupcake pan

Preparation:

1. Preheat oven to 350°.
2. Roll out well chilled dough on a heavily floured surface. Make sure the butter does not soften while rolling.
3. Take the Short Crust Dough and very carefully fit it onto the cupcake pan, being careful not to rip it. Make sure it is fitted along the whole bottom of the pan. To ensure this, lift it up on the sides and gently press the dough against the pan.
4. Now press the dough onto the sides of the pan and slice away any excess. Using a fork dock the tart crust, covering the entire bottom. This will keep the dough from rising.
5. Place parchment paper on top of the dough and fill the cups with the beans. This is done to stop the dough from rising during baking. Bake in oven for 10-12 minutes. This process is known as “blind baking”
6. Take the shells out of the oven and remove the paper and beans. If it is not brown, return the empty shell and bake for another 5 minutes.
7. Place a mixing bowl over a pot of simmering water, making sure the bottom of the bowl does not come into contact with the water. Put the chocolate in the bowl and wait for it to melt, stirring occasionally.
8. Remove from burner and set aside.
9. Add the cream, milk, Grand Marnier, and salt to a saucepan and warm over medium heat. Take special care not to let it boil.
10. Next, whisk the eggs in a small bowl and combine them with the cream mixture. Strain the hot cream mixture into the melted chocolate, whisking gently to combine it thoroughly, but taking care not to add any excess air so the filling will remain dense.
11. Pour chocolate filling into the shell and place into oven. Let it cook for 5 minutes. Turn off the heat, and leave inside for 20 more minutes.

**Basic Short Dough**

Ingredients:
¼ lb. (1 stick) unsalted butter (see note)

¼ cup, minus 1 Tbsp, granulated sugar

¼ tsp. salt

2 large eggs

1 ¾ cups pastry flour, sifted

Preparation:

1. Using the paddle attachment of a [stand mixer](http://culinaryarts.about.com/od/reviewsrecommendations/p/ka_mixer.htm) at a low speed, combine the butter, sugar and salt until they're fully mixed.
2. Add the eggs and keep mixing until they're incorporated.
3. Add the flour. You're only going to mix until the flour is fully incorporated.
4. Chill the dough for 3-4 hours before using.