

Chocolate Lavender Tart

Ingredients for the crust

- ½ cup (1 stick), at room temperature
- ¼ cup sugar
- 1 egg, at room temperature
- 1 teaspoon vanilla extract
- 1½ cups flour (any kind will work... almond, whole wheat, white)
- ⅓ cup cocoa powder
- ½ teaspoon salt

Ingredients for the filling

- ¾ cup whipping cream
- ¼ cup whole milk
- 2 teaspoons dried lavender blossoms
- 12 ounces bittersweet or semisweet chocolate*
- 1 Tablespoon unsweetened cocoa powder
- 1 Tablespoon butter

Cooking Instructions

- Bring cream, milk, and lavender just to boil in small saucepan. Reduce heat to low and simmer 5 minutes. Turn off the heat and let the lavender steep in the milk/cream while you make the crust.
- Make the crust
 - Preheat oven to 350°F.
 - In the bowl of a stand mixer fitted with the paddle attachment, cream the butter and sugar on medium-low speed until smooth, 2 to 3 minutes.
 - Add the egg and vanilla, and mix on medium speed to combine. Scrape the bowl well.
 - Add the flour, cocoa and sea salt, and mix on low speed until dough is smooth.
 - Butter a 9-inch tart pan (preferably with a removable base). Press dough into the prepared pan, both the bottom and sides*. Prick the base of the dough a few times with a fork. (The crust is ready to be baked now, or it can be chilled for 30 minutes or up to overnight, if desired.)
 - Chill the crust while you heat the oven to 350 degrees and place a rack in the center of the oven. Place the tart pan onto a baking sheet and bake until the crust appears firm and set, 18 to 20 minutes. Cool completely.
- Make the filling
 - Place chocolate in medium saucepan. Strain hot cream mixture into saucepan with chocolate. Stir over medium-low heat just until melted and smooth*.
 - Add cocoa powder and butter; stir until melted and smooth.
 - Pour chocolate mixture over crust in tart pan. Chill at least 45 minutes (chocolate will be slightly soft after 45 minutes and firm after 2 hours). Cut into wedges and serve.

a recipe from

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Notes:

*Original recipe says the tart can be made 1 day ahead, but I've eaten it three days later and it was still wonderful. Cover and keep chilled. Let stand at room temperature 1 hour before serving.

*Original recipe calls for chocolate chips, but I've used both chocolate chips and big chunks of baking chocolate and both have worked well.

*The last time I made the crust with almond flour, it was pretty wet and pressing it into the tart pan was a bit tricky, but I just went for it, sticky crust and all, and it baked up beautifully, so don't worry too much if your texture isn't particularly dough-like.

*This works really well in a double boiler if you have one. I usually just put a ceramic bowl over a pot of boiling water. It's not perfect, but it works in a pinch.