

Dark Chocolate Raspberry Tart

Poetry & Pies

prep time: 20-25 minutes

chill time: 1 hour, 30 minutes

total time: 1 hour, 55 minutes

servings: 10-12



Ingredients

- 18-24 chocolate sandwich cookies (such as Oreos)
- 3-4 tablespoons (42-56g) melted butter
- 18 ounces (510g or 3 cups) [dark chocolate chips](#) (or chopped baking chocolate)
- 1 cup (240g) heavy whipping cream
- 2 cups (about 250g) raspberries, fresh or frozen

Instructions

1. Reduce the raspberries. Place raspberries in a medium, heavy bottomed saucepan. Add a small splash of water to prevent burning. Cook over medium heat, stirring frequently, until the raspberries completely break down and create a sauce, about 10 minutes There should be no intact pieces of raspberry (other than the seeds).
2. Strain the raspberry reduction through a [fine mesh sieve](#). Be sure to remove all seeds. Set reduction aside and let cool.
3. Make the crust. Crush the cookies in a food processor then pulse in the butter (or stir in a separate bowl). If using a 10" pan, you'll need the full 24 cookies and 4 tablespoons butter. If using an 8" or 9" pan, you'll need 18 cookies and only 3 tablespoons butter. More information about the crust can be found [here](#).
4. Gently distribute crust mixture around your [tart pan](#), spreading an even layer across the bottom and a little up the sides. Using a flat-bottomed cup or measuring cup, firmly press the crust in, going in concentric circles to slowly

apply pressure across the tart. If you press too firmly at the beginning, it'll just make a hole in the crust, so go in circles until it starts to stick in place.

5. Freeze for 10 minutes, or chill in the refrigerator for 20-30 minutes, until firm.
6. While the crust sets, make the filling. You need a small-ish, heatproof bowl and a small-ish saucepan that the bowl can sit on top of and be about halfway submerged in. Fill the bowl with the chocolate, heavy cream, and 2 tablespoons of the raspberry reduction. Fill the saucepan with one to two inches of water and bring that to a boil. Once it is boiling, turn the burner to medium-low and set the bowl of chocolate over it.
7. Stir the chocolate mixture frequently, adjusting the temperature as needed to keep the water at a steady simmer. Once the chocolate is mostly melted, remove the bowl from the saucepan and stir until the chocolate is fully melted. If it doesn't fully melt, you can always return the bowl to the saucepan as needed.
8. Pour the chocolate into the hardened crust.
9. Drizzle the remaining raspberry sauce (or as much as you want of it) in zigzags or circles/a circular swirl. Don't cover the chocolate entirely. Use a knife to create swirls. I chose to do a zigzag of raspberry then run my knife in parallel lines about ½ inch apart, going up then down each time.
10. Chill for about 1 hour, until the filling is set and matte in appearance. Alternatively, you can freeze the pie to set the filling faster, but it will need to go into the fridge as soon as it's set to make it slice-able.
11. Decorate with fresh raspberries before serving, if desired.

Enjoy! Keep tart refrigerated until serving.