

Blue Talon Bistro
WARM CHOCOLATE TART®
by Chef David Everett
(makes 4 - 6)

Ingredients

13 oz.	Semi Sweet Chocolate
9 ea	Egg Yolks
3 ea	Egg Whites
3 oz.	Butter - room temperature
1 pinch	Fine Sea Salt
1/2 cup	Granulated Sugar

Directions

Preheat oven to 475 °F.

Combine chocolate, butter and sea salt in a mixing bowl over a water bath, mixing until ingredients are melted and well combined. Reserve at room temperature.

Combine the egg yolks and sugar and whip to a ribbon. (Save a small amount of sugar for the egg whites.) In a separate bowl, whip the egg whites (with the sugar you saved earlier) to soft peaks. Do not overwhip.

Add the egg yolks to the chocolate and mix. Fold in the egg whites 1/3 at a time until just mixed.

Pour the batter into floured individual tart pans, stopping 1/2" from the top.

Bake for 5 - 7 minutes.

NOTE: you may refrigerate the batter for up to 8 hours prior to baking, though the cooking time will increase somewhat.

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