Article published on May 2nd 2012 | Food

Internet is such a boon to many of us. Whenever you face a doubt or seek answer to simple question, Internet is the place to look at. Worldwide web is an ocean of information, sourcing you with any kind of answers instantly. I often log onto my broadband connection when I have to find a new dish for dinner or dessert. Internet instantly pops up with numerous dishes with enticing images. Few days back, my search results for sumptuous tarts revealed ravenous fillings. Based on the Internet recipe and with few of my extra additions, I derived a delicious decadent chocolate tart, a deep, dark chocolaty concoction. Iâ€™m often fascinated with chocolate filled pastries and whatever dessert made of chocolate I eat, it should be full-on chocolate. Just being vaguely chocolaty never suffices my chocolate hunger.

It was a delicious crunchy tart filled with rich flavor of chocolate. A chocolate tart does not need to be fancy, with a vague taste of chocolate. It should be a great combination of silky-smooth chocolate with a dense bite and chewy texture. To bake a chocolate tart, you need pastry dough. Hereâ€™s a quick ensemble of the ingredients required to bake the crust. Put together a cup of flour, Â¼ cup of flour for dusting, 1 tablespoon sugar, a pinch of salt, a stick of butter crumbled into pieces, and enough of ice water to form a stiff dough. Rest the dough for about 30 minutes in the refrigerator, and then roll it out to form a thick disk. Prick the dough with a fork and fill it up with dried beans and bake in a preheated oven at for about 17-20 minutes until it looks slightly golden and firm and leave it cool off.

For the filing, use unsweetened chocolate. You can even add coffee to give it an extra flavor. Unsweetened chocolate or the bitter chocolate is the key ingredient for the success of the tart. If you cannot find either of them you can use darkest bittersweet chocolate that you can find. For filling you need 1 1/4 cup sugar, 6 tablespoons warm coffee, 4 ounces unsalted butter, cut into cubes and at romm temperature, 2 ounces unsweetened chocolate, 2 large eggs, 1/4 cup flour, and 1 teaspoon vanilla extract. Preheat the oven to 350 degrees F. Add sugar in a heavy-duty saucepan and cook over moderate heat until it caramelizes. Make sure every granule of sugar is melted and drag the liquefied sugar toward the center of the pan.

Once the sugar is melted and starts to caramelize, turn off the heat, and stir in the coffee quickly before the sugar starts to smoke. Be careful while doing so, as the mixture will bubble and seize a bit because of the high temperatures. If the caramel becomes hard, heat it again on a low heat until smooth. Turn off and then add butter and mix till melted. Add the chopped chocolate and stir until melted and smoothed out. Beat the eggs in a small bowl until blended and add them to the chocolate mixture, stir until completely blended. Then the flour and vanilla extract. Ensure to mix everything with no lumps. Pour the filling into the prebake and cooled tart shell and bake at 350 degrees F for 15 to 20 minutes until the filling is set and the surface is glossy. The filling to rise and cracks at the edges and then remove it out from the oven when the center still jiggles. If you see any bubbles or cracks forming on the surface, that means the tart is over baked, take it out from the oven and let cool completely before slicing.

Article Source:
http://www.articleside.com/food-articles/how-to-prepare-delicious-dark-chocolate-tart-filling.htm - Article Side

Treeves - About Author:

Tina likes to write about technology and food related topics. She writes about the a Internet recipe of tarts with sumptuous dark chocolate filling.

Article Keywords:
Internet, Broadband, Chocolate Tart

You can find more free articles on Article Side. Sign up today and share your knowledge to the community! It is completely FREE!