

SONOMA VALLEY PORTWORKS

Valrhona Chocolate Tarts with DECO Port-infused Cherries and Toasted Almonds

(Makes 6 tarts)

Thanks to Pastry Chef Peggy Capretto of Piatti's Ristorante in Sonoma for this sinful dessert.

This recipe is made in several steps, many of which can be made ahead.

DECO Port-infused Cherries:

¾ cup dried cherries

DECO port with essence of chocolate

Place the cherries in a saucepan and add enough DECO to cover them. Bring to a simmer and remove the pan from the heat. Let the cherries soak in the port overnight before using them.

Tart Shells:

1¾ cups fine chocolate cookie crumbs

2 Tbs. sugar

2 oz. butter, melted

Combine the cookie crumbs and sugar in a bowl. Add the melted butter and work it into the crumbs with your fingers.

Press the mixture into 6 4 x 1½" deep tart pans with removable bottoms. Place the tart pans on a sheet pan and bake at 350 degrees for about 12 minutes. Remove from oven and cool before filling with ganache filling. (I make them a day ahead and put them in the freezer until I'm ready to fill them.)

Ganache Filling:

1 cup whipping cream

½ cup light corn syrup

10 oz. semi-sweet valrhona chocolate chopped in small pieces

Bring the cream and corn syrup to a boil. Put the chocolate pieces in a bowl. Pour the cream and corn syrup over the chopped chocolate, cover immediately with plastic wrap and allow the mixture to sit for a few minutes. Whisk ingredients together until smooth, then set aside and allow to slightly cool.

Assembly:

Infused cherries

Tart shells

Ganache filling

¾ cup toasted blanched almonds, coarsely chopped