

a pearl kind of girl

Chocolate Raspberry Tart

- 10 ounces graham crackers
- 6 tablespoons unsalted butter, melted
- 4 ounces bittersweet chocolate, coarsely chopped
- 1/2 cup heavy cream
- 1 pound raspberries
- 1/2 cup sugar
- 2 tablespoons cornstarch

Crust: Process graham crackers in a food processor until they are fine crumbs. Add melted butter and pulse until mixture is moistened. Press the mixture firmly into the bottom and up the sides of a greased 9-inch tart dish. Bake at 350 degrees until the edges are dry and set (center will be moist), about 5 minutes. Transfer to a wire rack and let cool completely.

Filling: Chop chocolate and place in a heatproof bowl. Bring cream to a simmer in a medium saucepan over medium heat; pour over chocolate, and let stand 5 minutes. Whisk until smooth. Pour filling into tart crust and refrigerate at least 1 hour.

Topping: Combine 1/3 cup raspberries, sugar and cornstarch in a small saucepan, crushing berries to release some juice. Bring to a simmer, about 2 to 3 minutes. Add remaining raspberries; very gently stir to coat. Let stand 15 minutes to cool slightly, then spoon over pie. Refrigerate 15 to 30 minutes.

