Gingerbread Amaretto Chocolate Tart

Serves 6-8

Prep, bake, and chill time: 8 hours +

Tart Crust

9 Tbl Unsalted butter
3/4 cup Powdered sugar
1 egg yolk
Pinch salt
2 Tbl Ginger -ground
2 Tbl Cinnamon - ground
1/2 tsp Allspice
1/2 tsp Clove -ground
1/2 tsp Nutmeg - ground
1 3/4 cup Flour - All Purpose

Tart Filling

10.5 oz Dark chocolate
1/2 cup Coconut cream
3/4 cup Milk
1/3 cup Amaretto
1/3 cup Maple syrup

1. Tart Crust - cream unsalted butter with 3/4 cup powdered sugar. Add egg yolk and lightly mix.

2. Add pinch of salt, baking spices, one cup of flour and lightly mix. Add remaining 3/4 cup flour and mix until just incorporated. Turn out onto floured surface and work just enough to form dough ball (add maple syrup as needed for moisture). Wrap dough ball in plastic wrap and chill in refrigerator 30 minutes.

3. Remove dough from refrigerator, remove plastic wrap, and let warm on counter for 10 minutes. Roll dough on floured surface until 1/4 inch thick. Carefully lift rolled dough and line a prepared tart pan/tin (cooking spray) - press to fill all corners and grooves, Use a fork to poke holes in crust base, line interior with parchment paper and fill with pie weights. Bake at 350 for 10 minutes.

4. Tart Filling - Carefully melt dark chocolate and 1/2 cup coconut cream in double boiler over low heat. Add milk, Amaretto, and maple syrup. Whisk well, remove from heat and allow to cool.

6. Pour mixture into cooled tart crust and refrigerate for 8 hours. Decorate as desired. Candied oranges and crust scraps baked into festive shapes work well.

7. Mixing, baking, and noshing on this delicious tart pairs well with any of our Fairsing Vineyard estate wines. Sláinte!