



## **Chocolate Almond Tart**

Yield: 1 – 9” inch

### **Crust**

6 oz. toasted almonds  
2 oz. brown sugar  
2 oz. melted butter

Grind nuts, add sugar and butter. Pat into parchment lined tart pan. Bake at 350 degrees for approximately 10 minutes.

### **Filling**

4 oz. coconut cream  
3 oz. white chocolate, chopped  
2 oz. sour cream  
2 oz. cold butter, cut into pieces  
4 oz. shredded coconut

Heat coconut cream over low heat, add white chocolate and whisk until melted. Remove from heat and whisk in butter and sour cream till well blended. Add coconut, chill mixture.

### **Topping**

2 oz. heavy cream  
1 ½ oz. butter  
1 oz. light corn syrup  
4 oz. bittersweet chocolate chopped  
Melt all ingredients over low heat until well blended.

### **To Assemble**

Pour chilled filling into nut crust. Spread till smooth. Pour melted chocolate mixture on top. Spread till smooth. Pipe spider web design (spiral of white chocolate, then draw lines in and out with the tip of a paring knife) on top of chocolate glaze using 2 oz. of melted white chocolate. Do this when dark chocolate glaze is still warm.

*Recipe by the School of Hotel, Culinary Arts and Tourism, Schenectady County Community College*