

chocolate cherry tart

We use a series of William and Nikki's earth bowls (see page 104) to mimic the equally rustic edges of this free-form tart made with chocolate, shortbread, and feuilletine. The pickled cherry dipping dots and salted cherry leaves provide some acidity that nicely prevents the dish from becoming a sugar bomb.

SERVES 4

CHERRY VINEGAR

300 grams | 10.5 ounces Bing cherries
1 kilogram | about 4 cups Champagne vinegar

CHOCOLATE SHORTBREAD

100 grams | 3.5 ounces dark chocolate
(72 percent cacao)
125 grams | 1 cup all-purpose flour
30 grams | $\frac{1}{3}$ cup cocoa powder
1 gram | $\frac{1}{4}$ teaspoon baking powder
4 grams | $\frac{3}{4}$ teaspoon kosher salt
115 grams | $\frac{1}{2}$ cup unsalted butter
132 grams | $\frac{2}{3}$ cup sugar
20 grams | about 1 egg yolk

CHOCOLATE TART SHELLS

300 grams | 10.5 ounces dark chocolate
(72 percent cacao)
80 grams | 2.8 ounces feuilletine
100 grams | 3.5 ounces chocolate shortbread
crumb (recipe above)

FOR THE CHERRY VINEGAR:

Combine the cherries and vinegar in a vacuum bag and seal on high. Macerate in the refrigerator for 36 hours, then strain the cherries from the vinegar, discarding them. Transfer the vinegar to a squeeze bottle and refrigerate until ready to use.

FOR THE CHOCOLATE SHORTBREAD:

Place the chocolate in the freezer for at least 30 minutes while you prepare the dough. Using a tamis, sift together the flour, cocoa powder, baking powder, and salt into a metal bowl. In the bowl of a stand mixer fitted with a paddle attachment, combine the butter and sugar. Mix on medium speed until the sugar is evenly dispersed throughout the butter. Put the frozen chocolate into a food processor and mix until pulverized. Add the chocolate powder to the stand mixer and mix on low speed until fully incorporated, stopping to scrape down the sides of the bowl as needed to ensure an even mixture. Mix in the egg yolk and then add the flour mixture in three batches, mixing for about 20 seconds total, just to incorporate. Remove the dough from the mixer, wrap in plastic wrap, and refrigerate for 1 hour.

Preheat the oven to 325°F (165°C). Roll the chilled dough into a log and place it at one end of a piece of parchment paper. Place another piece of parchment paper on top of the dough and press lightly to flatten. Run through a dough sheeter set to a thickness of about $\frac{1}{32}$ inch (1 millimeter). Remove the dough from the parchment, then lay it on a sheet pan and bake for 12 minutes, until the shortbread is dry and crispy. Let cool to room temperature for 3 hours.

Break the shortbread into manageable pieces and put them into a food processor. Mix to a fine crumb. Transfer to an airtight container and store at room temperature until needed.

FOR THE CHOCOLATE TART SHELLS:

Melt the chocolate in a double boiler over gently simmering water. Heat until the chocolate registers 108°F (42°C). Using a rubber spatula, slowly stir in the feuilletine and shortbread crumbs. Spread the chocolate mixture on a sheet of parchment paper, top with a second parchment sheet, and then pass through a dough sheeter set to a thickness of between $\frac{1}{8}$ inch and $\frac{1}{4}$ inch (4 millimeters). Using a ring cutter 3 inches (7.5 centimeters) in diameter, cut out circles from the chocolate sheet. Using a small bowl (about 3 inches/8 centimeters in diameter) and a spoon, mold the chocolate circle around the bowl to mimic the shape, then place in the freezer. Repeat to make 4 tart shells. Hold in the freezer for at least 2 hours before use.

continued

FOR THE CHERRY PÂTE DE FRUIT:

Spray a half sheet pan with nonstick cooking spray, then dust lightly with sugar. Combine the apple pectin and a small portion of the sugar in a small bowl and mix to disperse the pectin evenly. Put the remaining sugar, the cherry puree, and the glucose in a saucepan and place over medium heat. Heat, stirring constantly, to 225°F (107°C), then immediately add the citric acid and pour the liquid into the prepared sheet pan. Allow the liquid to spread out into a thin layer, then dust additional sugar over the top. Hold at room temperature for 2 hours, until cool and set.

Using a ring cutter $\frac{1}{4}$ inch (about 6 millimeters) in diameter, punch out small circles from the sheet. Store in an airtight container with silica gel packets at room temperature.

FOR THE DARK CHOCOLATE CRÉMEUX:

Prepare an ice bath. Pour the cream into a saucepan and heat over low heat to 120°F (49°C). Combine the chocolate and gellan base in a blender, add the hot cream, and mix on high for 3 minutes, until smooth. Strain through a chinois into a bowl, then nest the bowl in the ice bath to cool the mixture. Transfer to a piping bag fitted with a small round tip and refrigerate.

FOR THE GRILLED CHERRY LEAVES:

Prepare a fire in a wood-burning oven. When the fire is at about 600°F (315°C), arrange the cherry leaves on the grate and grill for about 10 seconds, until slightly charred. Flip and char the opposite side for 5 seconds longer. Remove from the oven and arrange on a dehydrator tray lined with paper towels. Dehydrate at 125°F (52°C) for 1 hour before use.

FOR THE DRIED CHERRY PUREE:

Put the cherries in a saucepan, add cold water just to cover, and bring to a simmer over medium heat. Turn down the heat to low and simmer for 20 minutes, until the cherries are tender. Meanwhile, prepare an ice bath. Transfer the cherries and water to a blender and mix on high speed for 3 minutes, until smooth. Strain through a chinois into a bowl, then nest the bowl in the ice bath and stir the puree until cool. Transfer to a squeeze bottle and store in the refrigerator until ready to use.

FOR THE SWEETENED CRÈME FRAÎCHE:

Prepare an ice bath. Combine the crème fraîche, sugar, and gellan base in a blender and mix on medium speed for 2 minutes, until thick and smooth. Do not mix longer, as you do not want to overheat the mixture. Strain through a chinois into a bowl, then nest the bowl in the ice bath and stir the puree to cool. Season lightly with kosher salt, transfer to a squeeze bottle, and store in the refrigerator until needed.

FOR THE ROASTED BING CHERRIES:

Preheat the oven to 280°F (140°C). Line a half sheet pan with parchment paper. Combine the cherries, oil, sugar, and salt in a metal bowl and toss to coat the cherries evenly. Spread the cherries on the prepared sheet pan. Bake for 6 minutes, just until the cherries begin to soften. Let cool at room temperature, then hold in an airtight container at room temperature.

CHERRY PÂTE DE FRUIT

400 grams | 2 cups sugar, plus more
for dusting
10 grams | about 2 teaspoons powdered
apple pectin
420 grams | $1\frac{3}{4}$ cups Bing cherry puree
(page 287)
84 grams | $\frac{2}{3}$ cup powdered glucose
6.5 grams | $1\frac{1}{4}$ teaspoons citric acid

DARK CHOCOLATE CRÉMEUX

400 grams | $1\frac{2}{3}$ cups heavy cream
300 grams | 10.5 ounces dark chocolate
(72 percent cacao)
30 grams | 1 ounce gellan base (page 285)

GRILLED CHERRY LEAVES

4 | salted cherry leaves

DRIED CHERRY PUREE

400 grams | about 14 ounces dried
tart cherries

SWEETENED CRÈME FRAÎCHE

400 grams | $1\frac{3}{4}$ cups crème fraîche
(page 283)
50 grams | $\frac{1}{4}$ cup sugar
200 grams | 7 ounces gellan base (page 285)
kosher salt

ROASTED BING CHERRIES

6 | Bing cherries, halved and pitted
10 grams | $2\frac{1}{4}$ teaspoons Twin Sisters
olive oil
12 grams | 1 tablespoon sugar
kosher salt

PICKLED CHERRY SORBET “DIPPING DOTS”

600 grams | 2 ²/₃ cups Bing cherry puree

(page 287)

60 grams | ¹/₄ cup cherry vinegar

(page 149)

simple syrup

liquid nitrogen

FOR THE PICKLED CHERRY SORBET “DIPPING DOTS”:

Combine the cherry puree and cherry vinegar in a bowl. Using a refractometer, measure the Brix level naturally occurring in the puree. Adjust the level by adding simple syrup to reach 25° to 27° Brix. Transfer the sorbet base to a large squeeze bottle. Carefully put the liquid nitrogen into a foam-insulated container (excessive changes in temperature or agitation of the liquid nitrogen may cause it to become volatile). Put a second foam-insulated container next to the first one and rest a strainer over the top. Turn the squeeze bottle upside down over the liquid nitrogen and squeeze gently to make dots, moving in a circular pattern so as not to drop the dots in the same place twice. Squeeze about one-fourth of the contents of the bottle, then lightly agitate the sorbet dots using a metal spatula or other long utensil to ensure they don't adhere to the bottom and sides of the container. Pour the contents of the first container through the strainer resting on the second container. Break up any clusters, then store the dots in a dry plastic container in the freezer until ready to use. Repeat until all of the sorbet base has been formed into dots.

TO SERVE:

Place the chocolate tart shells on 4 round plates. Distribute dots of the dark chocolate crèmeux, sweetened crème fraîche, and dried cherry puree on the shells. Place 3 roasted cherry halves around the dots in each shell and then scatter a few pieces of the cherry pâte de fruit around the dots. Reintroduce the sorbet “dipping dots” into liquid nitrogen for 10 seconds and, using a slotted spoon, place them in a pile in the center of the shell. (To discard the liquid nitrogen, carefully pour it back into its original container.) Break up the cherry leaves and place a few pieces on top of the dots.