

WHITE CHOCOLATE TARTS WITH DARK CHOCOLATE CREAM (for 6)

Source: Lee Bailey's Soup Meals

INGREDIENTS:

3/4 C solid vegetable shortening	1/4 C boiling water
1 tsp salt	1 TBS milk
2 C (approximately) sifted all-purpose flour	

White chocolate filling:

6 oz white chocolate, coarsely chopped	1/5 C superfine sugar
1 large egg yolk, at room temperature	1/2 tsp vanilla extract
2 TBS instant espresso	1 C heavy cream
2 large egg whites	Pinch salt

Chocolate whipped cream:

1 oz unsweetened chocolate	4 TBS sugar
1 C whipping cream	Instant espresso, for garnish

DIRECTIONS:

Crust: Place shortening in large bowl & pour boiling water over it - stir to melt & make mixture smooth - add salt & milk - mix. Add flour (1/2 C at a time). mixing well each time, till you've added 1 1/2 C. Then add flour just till mixture clings together & makes a stiff dough - make a ball - flatten between 2 sheets of wax paper & refrigerate at least 1 hour. Preheat oven to 350° F. Roll out dough on floured surface & press into 12 individual 2" tart tins. Line tins with foil, pressing well into corners & weight with beans (or rice, or aluminum or ceramic weights). Bake 15-18 minutes - when pastry begins to color around edges, remove foil & weights - continue baking just till pastry dries out & turns golden - let cool completely before filling.

White chocolate filling: melt white chocolate chunks in top of double boiler till almost liquid, leaving some lumps - stir in sugar & cool slightly - stir in egg yolk, vanilla extract + 1 TBS espresso - set aside. Whip cream & refrigerate. Whip egg whites with pinch salt into stiff peaks - fold into white chocolate filling, then fold in whipped cream, adding other TBS instant espresso at the end. Do not over-mix. Refrigerate.

Chocolate whipped cream: place chocolate, sugar + 2 TBS cream in double boiler top - when chocolate is melted, whip till cooled & set aside. Whip rest of cream & add to chocolate. Mix just enough to thicken but not stiffen.

On individual plates, place 2 small tart shells each on a slick of chocolate cream & fill each with white chocolate filling. More instant espresso may be sprinkled over each just before serving, if desired.