



CHOCOLATE CHILE TARTS

(Crust recipe below)

1 lb. chopped semi-sweet chips

½ c. baking cocoa

1 c. sugar

2 T. flour

¼ tsp. salt

4 T. unsalted butter, melted

½ c. light corn syrup

½ c. heavy cream

¼ c. chile paste (see below)

1 tsp. vanilla extract

3 large eggs

Preheat oven to 350° F. Make crust and press into 8 (4-inch) tart pans, evenly covering sides and bottom. Divide chopped chocolate evenly between the pans. Combine cocoa, sugar, flour and salt in mixing bowl. Add butter and mix well. Combine corn syrup, cream, chile paste and vanilla in another bowl, then add to chocolate mixture and beat well. Beat in eggs, one at a time, until batter is shiny and free of lumps. (Strain out chile skins if desired for a smoother texture). Spoon batter over chopped chocolate in crumb-lined tart pans, using ½ cup batter per tart. Bake 20 minutes or until set. Cool before unmolding. Serve warm or chilled. Top with coffee ice cream.

Crust: Mix 2 ½ cups graham cracker crumbs, 1/3 cup sugar, ¼ cup baking cocoa, and 6 oz. (1 ½ sticks) melted butter. Press out ½ cup mixture into 8 single tart pans.

Paste: To make ancho chile paste, remove stems and seeds from 4 ancho chiles. Cover chiles with water and simmer over low heat until soft. Drain and place in food processor or blender and puree into paste.

HOT TIP: If you'd like to experiment with adding heat to your favorite chocolate desserts, spike your favorite cake or cookie batter with a little (or a lot) of hot sauce. It's preferable to use hot pepper sauces without high vinegar content so as not to alter the original recipe flavor. If you go a little overboard on the heat you can cool down quickly with a scoop of ice cream or a glass of milk.