

Easy Chocolate Tart

1 cup heavy cream
2 eggs
1/4 teaspoon kosher salt
1/4 cup sugar
2 tablespoons Grand Marnier
8 ounces semi-sweet chocolate
1 teaspoon vanilla
Chocolate shavings, for topping
1 recipe Sweet Tart Pastry

Make pastry according to the following recipe and put into a 10 to 11" tart pan.

Whisk together eggs, cream, salt, sugar and liqueur.

Cut the chocolate into small pieces and sprinkle into the unbaked tart crust.

Pour over egg mixture.

Bake in a 375 ° F. oven for 35 to 40 minutes.

Cool sprinkle with chocolate shavings.

Sweet Tart Pastry

1 1/2 cups flour
1/2 teaspoon salt
1 tablespoon sugar
4 ounces cold, unsalted butter, cut into 8 pieces
1 large egg yolk
3 to 5 tablespoons ice water

In the food processor mix together the flour, salt and sugar. Add the butter and egg yolk and process, turning on and off, until mixture resembles coarse meal.

Add 3 tablespoons ice water and mix....add more water if dough isn't moist enough to hold together easily.

Press into a disc. Wrap in plastic and chill for at least 1 hour.

Allow to soften and roll out to put into tart pan.

Bananas Foster

4 ounces butter
1/2 cup dark brown sugar
4 large bananas
1/4 cup banana liqueur
1/2 cup light rum
Vanilla ice cream

Melt the butter in a large skillet or flambé pan and add the sugar. Stir until sugar melts.

Cut the bananas in half, lengthwise and then into fourths. Add to the skillet and cook, stirring, until coated.

Add the banana liqueur and cook until bubbly.

To flambé: Pour all but a ladleful of the rum into the skillet. Light the ladle and slowly lower it into the mixture to ignite the mixture.

Stir constantly until flame dies.

Serve hot over a generous scoop of vanilla ice cream.