



SIP

CELEBRATE

SAVOR

11TH ANNUAL **OLIVE SEASON**

DECEMBER -FEBRUARY **SONOMA VALLEY**
a Season of Festivities in **REAL WINE COUNTRY**

Chocolate Budino with Sea Salt and Olive Oil

RAMEKINS

makes 8-10 tarts

Filling

7oz of bittersweet chocolate (60-70% cacao) coarsely chopped
1 ½ oz of milk chocolate, coarsely chopped
½ cup whole milk
6 egg yolks
1/3 cup of sugar
2 cups of heavy cream

Garnish

1 teaspoon unrefined sea salt, preferably grey salt
Extra virgin olive oil

Tart Cups

2 egg yolks
1 Tablespoon of heavy cream
1 ¾ cups of all purpose flour
½ cup of unsweetened cocoa powder
7 oz unsalted butter, room temperature
1/3 cup of sugar
½ teaspoon of pure vanilla extract
¼ teaspoon kosher salt

Preheat 300°

To make the filling, combine the bittersweet and milk chocolate in a heatproof bowl. Place over (not touching) barely simmering water over medium low heat and allow to melt. Meanwhile, warm the milk in a small pot over medium heat until it just simmers. In another bowl, whisk together the egg yolks and sugar, then gradually whisk in warm milk. When the chocolate is melted, remove from heat and stir until smooth. Strain the egg yolk mixture through a fine mesh strainer into the melted chocolate and stir until combined. In another small pot warm one cup of the heavy cream, and gradually stir that into the chocolate. Then stir in the last one cup of cream.

Pour filling into an 8 inch square baking pan, cover with foil and place pan into a larger pan and pour warm tap water into the large pan until the level is halfway up on the smaller pan. Bake for 50-60 minutes or until edges of filling appear to set up but center is still loose and runny. Remove from water bath and briefly whisk the pudding until smooth. Put in bowl and let cool completely at room temperature. Do not stir while cooling as it will change the texture. Cover and refrigerate at least four hours or overnight.

To make the tart shells, whisk together the egg yolks and cream and set aside.

In another bowl, sift together the flour and cocoa powder and set aside. In a mixer using a paddle, combine the butter, sugar, vanilla, and salt and mix on medium speed until creamy and smooth. Reduce speed to low and add the flour mixture all at once and mix for one minute. Drizzle egg mixture and mix briefly. Turn out on to a lightly floured board and work the dough slightly. Pat into a round disk, wrap in plastic and refrigerate for at least an hour or overnight. (I make the dough and filling the day before; I make the tart shells the morning. Lightly butter or spray the tart shells. Roll out the dough and using a round cutter, cut out rounds that are slightly bigger than the diameter of the tart shell. Press the dough gently into the tart shells. Trim away any excess dough from the edges and place in the freezer for 20 minutes. Preheat oven to 350°. Transfer tart shells on to a sheet pan and bake for 15 to 20 minutes. Cool completely on a wire rack and gently remove shells.

To assemble, spoon filling into the tart shell. Gently level off the filling with a small knife. Place each tart shell on to an individual plate and top with a sprinkle of salt and a generous drizzle of olive oil.