

- SKS -

Chocolate Whiskey Tart with Toasted Beer Marshmallow Meringue

Source: adapted from tworedbowls.com, makes approx. 3-4 tartlets, depending on size of your pan

FOR THE HAZELNUT GRAHAM CRUST:

3/4 cup finely ground graham crackers (about 6 sheets)
1/4 cup hazelnut meal, or finely ground toasted hazelnuts (if unavailable,
simply omit and use 1 cup ground graham crackers)
5 tbsp unsalted butter, melted

FOR THE CHOCOLATE FILLING:

2 tbsp cornstarch
1/8 tsp salt
1/2 tsp instant espresso powder
1/2 cup heavy cream (whole milk should also work)
2 large egg yolks (save the whites for the meringue)
1/2 tsp vanilla extract
5 oz dark chocolate (ideally 60% or more cacao)
2 tbsp whiskey

FOR THE TOASTED BEER MARSHMALLOW MERINGUE:

1 cup Guinness Draught
3 egg whites at room temperature
Pinch of cream of tartar
1/2 cup granulated sugar
10.5 ounce bag mini marshmallows

¹ Preheat the oven to 325 degrees F. Place graham crackers in a food processor and grind until fine (or smash in a large Ziploc bag). In a large bowl, mix together 3/4 cup of the graham cracker meal, 1/4 cup hazelnut meal or finely ground toasted hazelnuts, and melted butter until moist. Press into the bottom of the tart pan and bake for 10 minutes.

² To prepare the filling, combine the cornstarch, salt, and espresso powder in a small saucepot. Pour 2 tbsp of the cream into the mixture and whisk until smooth. Turn the heat to medium-low and pour the rest of the cream in a steady stream into the saucepot, whisking constantly to prevent lumps. Add the egg yolks and continue to whisk, heating the mixture until it thickens and just begins to bubble. *(continued on next page)*

- SKS -

Chocolate Whiskey Tart with Toasted Beer Marshmallow Meringue

Source: adapted from tworedbowls.com, makes approx. 3-4 tartlets, depending on size of your pan

³ For me, this took several minutes -- just keep an eye on it and keep whisking. Once it thickens and begins to turn pudding-like, immediately remove from heat and add chocolate and vanilla extract. Stir until the chocolate has melted and the mixture is smooth. Last, stir in the whiskey until fully incorporated and the mixture is smooth. Pour the filling into the graham cracker crusts and chill in the refrigerator until cold, about 30 minutes.

⁴ When you're ready to serve the tarts, prepare the meringue topping. Place the Guinness Draught in a small saucepan and bring to a simmer. Let the beer cook until reduced to 1 tablespoon, about 20 minutes.

Let cool. Using an electric mixer beat the egg whites until foamy. Add the pinch of tartar and mix again until the mixture thickens slightly and becomes opaque. Gradually add the granulated sugar and beat until the mixture holds stiff peaks. Fold in the marshmallows using a large rubber spatula. Fold in the beer reduction. Pile meringue high atop the tart and brown with a kitchen torch.