

Chocolate Peanut Butter Tart

Serves 10

Ingredients

For the Crust

4 ounces semisweet chocolate, chopped (best quality, such as Ghirardelli)

4 tablespoons unsalted butter, cut into tablespoons

8 ounces Nabisco Chocolate Wafers (about 32 cookies from a 9-ounce package), finely ground in a food processor to make 2 cups of crumbs

For the Peanut Butter Filling

8 ounces cream cheese, at room temperature

1 cup smooth peanut butter (I use Skippy Natural)

1 cup sugar

2 teaspoons vanilla extract

1 cup cold heavy cream

For the Topping

4 ounces semisweet chocolate, chopped (best quality, such as Ghirardelli)

1/2 cup heavy cream

1/4 cup salted roasted peanuts, chopped

Make the chocolate crust: Preheat the oven to 375 degrees. In a medium glass bowl, combine the chocolate and butter and microwave at high power in 20-second intervals until the chocolate is just melted. Stir well, then stir in the cookie crumbs. Press the cookie crumbs evenly over the bottom and up the rim of a 10-inch tart pan with a removable bottom. (Be sure not to make the crust too thick in any one spot, especially around the rim. Keep it thin throughout, otherwise it will come out too hard.) Bake the crust for 10 minutes, then cool on a rack.

Meanwhile, make the peanut butter filling: In a large bowl, using a hand-held electric mixer, beat the cream cheese with the peanut butter, sugar and vanilla extract until blended. In another large bowl, using an electric mixer, whip the chilled cream until firm. Fold one-third of the whipped cream into the peanut butter mixture to loosen it, then fold in the remaining whipped cream. Spoon the filling into the crust, smoothing the surface. Refrigerate uncovered for about 1 hour.

Make the chocolate topping: In a medium glass bowl, combine the chocolate with the heavy cream and microwave at high power in 20-second intervals until the chocolate is just melted and the cream is hot. Stir the chocolate topping until blended, then let cool to barely warm, stirring occasionally. Spread the chocolate topping over the chilled peanut butter filling and sprinkle the chopped peanuts around the edges of the pie. Chill uncovered in refrigerator for 3 more hours.

To serve: Carefully remove the rim from the pan by gently pressing upwards on the bottom while holding the rim in place. (If using a springform pan, run a thin knife around the crust to loosen it, then

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remove the springform ring.) Use a sharp knife to cut the pie into wedges. Run the knife under hot water and dry it between each cut. Serve chilled or slightly cooler than room temperature.

Note: This pie can be made a day ahead, then covered and refrigerated until ready to serve.

Credit: onceuponachef.com