

## Chocolate and Dulce de Leche Tart

### *Crust*

6 Tablespoons salted butter, at room temperature  
¼ cup powdered sugar  
1 large egg yolk  
1 cup all-purpose flour  
1/3 cup Dutch or natural unsweetened cocoa powder  
¼ teaspoon fleur de sel or other flaky sea salt

### *Filling*

8 ounces bittersweet or semisweet chocolate, chopped  
2 large eggs  
1 ¼ cups whole milk  
½ teaspoon vanilla extract or 1 teaspoon dark rum  
1 cup dulce de leche  
Flaky sea salt, for sprinkling over the tart  
Whipped cream or vanilla ice cream, for serving (optional)



For the crust, using electric mixer and paddle attachment, beat butter and powdered sugar on low just until smooth. Add yolk and beat slowly until fully incorporated. In a small bowl, whisk together flour and cocoa powder. Add to butter mixture, mixing just until it comes together. Form into a disk, wrap in plastic, and let rest for 30 minutes at room temperature.

Use the heel of your hand to press the dough into a 9-inch tart ring with a removable bottom, getting the bottom as flat as possible and pressing the dough up the sides of the pan until it reaches the rim. Sprinkle the salt over the bottom of the dough and press it into the pastry. Put the pan in the freezer for 30 minutes.

Preheat the oven to 400°F. Line the chilled tart crust with aluminum foil and cover with a layer of pie weights or dried beans. Bake for 15 minutes, remove the foil and pie weights, and then bake for 5 minutes more, until the tart shell feels set. Remove from the oven and decrease the oven temperature to 300°F.

For the filling, melt the chocolate in a clean, dry bowl set over a pan of simmering water. Once melted, remove the bowl from the heat and set a fine-mesh strainer over the top.

Whisk the eggs in a bowl. Heat the milk in a saucepan, then gradually whisk the warm milk into the eggs. Scrape the mixture back into the saucepan and cook over medium heat, stirring constantly with a heatproof spatula, until it's steamy and thickens slightly, about 3 minutes. (If it separates a bit, remove it from the heat, and whisk it vigorously to bring it

back together.) Pour the custard through the strainer into the chocolate. Add the vanilla and stir until smooth.

Spread the dulce de leche over the hot tart shell in an even layer, being careful as you spread to make sure you don't break the flaky bottom of the tart. If the dulce de leche is very thick, let it sit in the tart shell for a minute or so, to let the heat soften it, which will make it easier to spread. Set the filled tart shell on a baking sheet lined with aluminum foil, then pour the chocolate custard over the dulce de leche, smooth the top, and add a generous sprinkling of flaky sea salt.

Bake the tart for 20 minutes, and then turn the heat off and leave the tart in the oven with the door closed to glide to a finish, 25 minutes more. Remove from the oven and let cool before serving. Serve the tart with softly whipped cream, vanilla ice cream, or just as is.

David Lebovitz, My Paris Kitchen