

Chocolate Framboise Truffle Tart *from Chef Kathy Bahn*

Trust me, a sliver of this elegant tart goes a long way toward changing your outlook on life

Serves 8

18	lady finger cookies
4 tablespoons	butter, melted
10 ounces	dark chocolate, finely chopped
3 tablespoons	butter
1 cup	heavy cream
¼ cup	Framboise liqueur
1 cup	whipped cream (See Tip page 181)
1 cup	fresh raspberries

In a food processor pulse the lady finger cookies until fine. Transfer to a bowl and mix with melted butter. Press the mixture into the bottom and sides of 9-inch tart pan with a removable bottom.

In the top of a double boiler, over simmering water, combine the chocolate, heavy cream, and butter, stirring occasionally until chocolate is melted. Stir in the Framboise. Pour into prepared tart pan and refrigerate until firm, about 5 hours. Remove sides of pan. Slice tart into 8 pieces and garnish with whipped cream and raspberries.

