

THE WAY THE COOKIE CRUMBLES



Berry Jam and Chocolate Mousse Tart (adapted from Love and Olive Oil)

The original recipe calls for a homemade jam made from tart cherries, but it's been years since I've seen frozen tart cherries for sale, and I've never seen them fresh. I went to amazon to order my own tart cherry jam, but then fell down the jam rabbit hole and ended up with marionberry instead. Any good berry or cherry jam would do here.

I don't know if baking the tart crust is necessary. It's not called for in the original recipe, but I was worried it would be crumbly without baking. I baked it at a very low temperature to avoid burning the chocolate. I also reduced the filling because I had too much (which I happily ate with a spoon).

Crust:

5 tablespoons unsalted butter
2 ounces dark or semisweet chocolate, finely chopped
1½ cups chocolate wafer cookie crumbs (from about 7 ounces cookies)
2 tablespoons granulated sugar
⅛ teaspoon table salt

Filling:

5½ ounces bittersweet chocolate, finely chopped
1 cup heavy whipping cream, divided
3 tablespoons unsalted butter, cut into ½-inch cubes
1 teaspoon vanilla extract
1 cup (8 ounces) berry jam

1. For the crust: In a small saucepan over medium-low heat or a microwave-safe bowl in the microwave, melt the butter. Remove from the heat and add the chocolate; stir until the chocolate is melted.
2. In a food processor, process the cookies until finely ground. (Alternatively, place the cookies in a large ziploc bag and use a rolling pin to crush them, then transfer to a bowl.) Add the sugar and salt; pulse to mix. Add the melted butter and chocolate and pulse until the crumbs are evenly moistened. Transfer the mixture to a 9-inch round or equivalent tart pan with a removable bottom and press firmly into the bottom and up the sides of the pan. Refrigerate at least 30 minutes or until firm.
3. Heat the oven to 200 degrees. Transfer the crust in the tart pan to a baking sheet. Bake at 200 degrees for 12 minutes. Cool to room temperature.
4. For the filling: Transfer the chocolate to a heatproof bowl. In a small saucepan over medium heat, heat ¾ cup of the heavy cream until it simmers but is not boiling. Pour the hot cream over the chocolate; gently stir until the chocolate and cream are evenly mixed. Add the butter in ½-tablespoon increments, stirring until each one is melted before adding another. Stir in the vanilla extract.

5. In a separate bowl, whisk (or use a hand mixer) the remaining $\frac{1}{2}$ cup heavy cream until it forms soft peaks. Gently fold one-third of the whipped cream into the chocolate mixture, then add the remaining cream, folding until no white streaks remain.

6. To assemble, spread the jam in an even layer over the bottom of the cooled crust. Pour the chocolate mixture over the jam and spread into an even layer. Refrigerate until set, at least 2 hours or overnight.