

# Chocolate S'mores Tart

**Makes:** 9-inch tart

**Total Time:** 2 hours 45 minutes

## Ingredients

*crust-*

1 ½ cups graham cracker crumbs

8 tablespoons butter

1/3 cup sugar

pinch of salt

*filling-*

12 ounces semi-sweet chocolate, coarsely chopped

¼ cup unsalted butter, cut into pieces

1 ½ cups heavy cream

*marshmallow fluff-*

5 large egg whites, at room temperature

1 cup granulated sugar

1/4 teaspoon cream of tartar

1 teaspoon pure vanilla extract

## Directions

Preheat oven to 350°F.

Using a food processor or blender, grind graham crackers into crumbs. Add crumbs to a medium bowl and mix with melted butter, sugar and a pinch of salt. Mix until well combined.

Press crumbs evenly into a 9-inch tart pan, making sure the crust is compact. Pre-bake for 10 minutes then remove from oven and allow to cool.

To make the filling, place chocolate and butter in a large bowl and set aside. In a small saucepan over medium-low heat, heat the heavy cream while whisking constantly. Bring to a low boil then immediately remove from heat and pour over chocolate. Stir, using a wooden spoon, until chocolate and butter are melted and ganache is smooth.

Pour the filling evenly into the crust and place in the refrigerator to chill for at least 2 hours, or until completely firm.

Before serving, in the top of a double boiler or a metal bowl over a saucepan of simmering water, combine egg whites, sugar and cream of tartar. Beat on low speed for 1 minute. Continue beating on low until a thermometer reads 160°F, about 5 minutes. Transfer to a large bowl, add vanilla, and beat on high until glossy, stiff peaks form and the mixture is slightly cooled, about 5 minutes.

Remove tart from the refrigerator and pipe or spread meringue topping. Toast with a kitchen torch, if desired, until lightly browned.