

*Oven Temperature: 350°F.  
Baking Time: 20 minutes*

## **Chocolate Lace Pecan Tart**

Serves: 6

INGREDIENTS	MEASUREMENTS	WEIGHT	
		ounces	grams
<i>room temperature</i>	<i>volume</i>		
sweet cookie crust for a 9 1/2-inch tart pressed into the pan, prebaked and cooled			
4 large yolks	2 full fluid ounces	2.5 ounces	74 grams
refiner's syrup* or dark corn syrup	1/3 cup (use a greased liquid measuring cup)	4 ounces	113 grams
light brown sugar, preferably unrefined	1/2 cup, firmly packed	3.75 ounces	108 grams
unsalted butter, softened	4 tablespoons	2 ounces	57 grams
heavy cream	1/4 cup	2 ounces	58 grams
salt	a pinch	•	•
vanilla extract	1 teaspoon	•	4 grams
pecan halves	1 1/2 cups	6 ounces	170 grams
<i>Chocolate Drizzle Topping:</i>			
bittersweet chocolate, finely chopped	1/3 (3-ounce bar)	1 ounce	28 grams
heavy cream, cold	2 tablespoons	1 ounce	30 grams
<i>optional: crème fraîche, unsweetened or bourbon whipped cream (1 tablespoon bourbon, 1/2 teaspoon sugar, 1/4 teaspoon vanilla extract)</i>	<i>1 cup</i>	•	•

*\*Refiner's syrup, packaged under the name Lyle's golden syrup, adds a special mellow flavor.*

***Preheat the oven to 350°F. at least 15 minutes before baking time. Have the oven rack at the lowest level.***

Have ready a strainer suspended over a small bowl.

In a medium-size non-reactive saucepan, combine the egg yolks, syrup, brown sugar, butter, cream and salt. Cook over moderately low heat, stirring constantly with a wooden spoon or heat-proof spatula without letting the mixture boil, until it is uniform in color and just begins to thicken slightly (160°F. on a candy thermometer) 7 to 10 minutes. Strain at once into the small bowl and stir in the vanilla.

Arrange the pecans, top sides up, in the bottom of the baked pie crust. Slowly pour the filling over the nuts, coating their upper surface.

Place a foil ring on top to prevent over-browning and bake for about 20 minutes, or until the filling is puffed and golden and just beginning to bubble around the edge. The filling will shimmy slightly when moved. Allow the pie to cool completely on a rack before unmolding from the pan (about 45 minutes.)

### ***Make the Chocolate Lace Topping***

In a small microwave proof bowl, or the top of a double boiler set over hot, not simmering water, place the chopped chocolate. (Do not allow the water to touch the bottom of the upper container.) Heat the chocolate, stirring often until melted and remove it from the heat. If using a microwave, stir every 15 seconds.

Pour the cream on top of the chocolate and stir until smooth. It should drop thickly from a spoon. If too thick, add a little bourbon or heavy cream.

Pour the mixture into a reclosable quart-size freezer bag and close it securely. Use it at once to pipe onto the cooled pie. To pipe: Cut off a very small corner from the bag, Drizzle lines of chocolate back and forth over the top of the pecans, first in one direction (front to back) and then the other (side to side) to form a lacy design of chocolate webbing.