

GEMÜTLICHKEIT

We bottled that feeling

INGREDIENTS

Your favorite single crust pie dough recipe

3 large eggs

1 cup dark brown sugar, packed

½ cup pure maple syrup

¼ teaspoon salt

1 teaspoon vanilla extract

4 tablespoons good quality (but doesn't have to be your very best) bourbon, whiskey or rum

¼ cup salted butter

2 cups shelled pecan pieces, broken or chopped (the fresher they are, the better the flavor)

½ cup dark chocolate chips

PECAN CHOCOLATE TART

SERVES 3 TO 4, EASILY MULTIPLIED

Wine Pairing Suggestions: Either of our "Port" style wines – NV or Colheita

I was never a pecan pie person, always pumpkin chiffon for me. Then we released our "Port" and I knew this was a combination I needed to embrace. After much research, I cobbled together a recipe from various sources that had no corn syrup and lots of rich nuttiness. It's perfect, and now a permanent part of our Thanksgiving menu. Also, this is minimal work for lots of flavor.

1. Preheat the oven to 375 degrees.
2. On a lightly floured surface, roll out the dough to about 12 - 14 inches in diameter. This will make it quite thin. Line a 10" tart pan with a removable bottom with the dough, using your fingers to patch any holes. Press the dough into the edge of the pan and fold over the excess to make a double thick side crust. Put the pan with the crust in the fridge until you're ready to bake.
3. Whisk the eggs in a medium bowl until they are pale and fluffy. Add the brown sugar, the syrup, salt, vanilla and booze. Stir it all together with a big wooden spoon until the sugar is dissolved and the ingredients are thoroughly incorporated.
4. Combine the butter and the chocolate chips in a glass measuring cup and microwave until melted. Stir to make them smooth, then add this combination and the pecans to the egg mixture. Pour the whole mixture into the tart pan.
5. Bake on a middle rack of the oven for about 40 minutes until there is only a slight jiggle in the center of the tart. Cool on a wire rack.

Adapted from The Art of the Pie by Kate McDermott

R·STUART & C.
..... WINERY