Milk Chocolate Tart

Pate Sucree

1 egg

1 teaspoon vanilla

1 1/2 cups flour

2/3 cup powdered sugar

1/4 teaspoon salt

8 Tablespoons butter

Tart

1 cup half and half

4 egg yolks

1 Tablespoons cocoa

1/4 teaspoon salt

12 ounces milk chocolate, chopped

1 1/2 teaspoon vanilla

10 Tablespoons butter, melted

Whisk together egg and vanilla in liquid measuring cup.

Pulse flour, sugar and salt in food processor.

With processor running, add egg and process until dough forms.

Place dough between 2 pieces of parchment paper.  Roll to 18x12".

Transfer dough and parchment to a baking sheet and freeze 30 minutes.

Transfer dough to counter.  Peel away parchment.

Press tart pan into dough to cut circle.

Cut remaining dough into 1" strips.

Fit round dough into tart pan bottom.

Fit strips of dough around edges of pan.

Freezer tart shell 20 minutes.

Spray a sheet of foil iwht cooking spray.

Place greased side down on tart.

Fill with pie weights. Bake 30 minutes at 350.

Remove foil and weights and bake another 10 minutes.

Whisk together half and half, egg yolks and cocoa.

Cook, stirring constantly, until 170-175 degrees.

Remove from heat and whisk in chocolate and vanilla.

Whisk in buttter.

Pour into a strainer and into cooled tart shell.

Let cool 20 minutes..  Refrigerate 2-24 hours.