

Dark Chocolate Almond Marmalade Tart

This tart is so easy; it really doesn't need a recipe. I use my go-to pie crust – which is based on a class that I took at [Art Of The Pie](#), with the amazing Kate McDermott here in Seattle. I prebake the crust covered in parchment and filled with rice. But if you want a sweeter tart an almond shortbread crust would be a knockout with these flavors too.

6 ounces dark chocolate, broken into small pieces
8 tablespoons (1 stick) unsalted butter
1 egg, and 1 egg yolk, beaten together
Pinch of salt
Pinch of cayenne
1 pre-baked 9-inch tart crust
1 cup toasted slivered almonds
1 cup Satsuma Apple Marmalade
3 Satsuma oranges, peeled, with the sections carefully divided apart.

Preheat the oven to 350°F

Melt the butter either in the microwave, or over a double boiler. Out of the microwave, or off the heat, add the chocolate, stirring until the butter and chocolate are one. Add the beaten eggs, salt and cayenne and stir until smooth.

Spread the almonds in the bottom of the tart crust. Top the almonds with the marmalade, and the marmalade with the chocolate.

Carefully arrange the orange sections around the edge of the tart, and place a dab of marmalade in the center of the tart – topping the dab with a couple orange sections.

Bake until the chocolate is just set – about 25 min.