

Recipe for Raspberry-Cardamom Tart in a Cocoa Crust

The hint of cardamom in this recipe is just that -- a little whisper. I find it adds a subtle and exotic note to the cream and a depth to the chocolaty flavor in the crust. That said, if you don't have it, the tart will taste just as lovely. Thanks to Alice Medrich, again, for inspiring this crust. A non-chocolate, non-cardamom version of it appears in her cookbook, [*Bittersweet*](#).

For the crust:

1 stick (8 tablespoons) unsalted butter, melted
1/4 cup sugar
1/8 teaspoon salt
3/4 teaspoon vanilla extract
1 cup flour
1 tablespoon (unsweetened) cocoa powder
1/4 teaspoon ground cardamom

For the filling:

1 cup cold heavy cream
1 tablespoon sugar
1/4 teaspoon ground cardamom
2-1/2 to 3 cups fresh raspberries
honey, for drizzling

One 9-inch fluted tart pan with a removable bottom

To make the crust: Preheat the oven to 350 degrees. Mix the melted butter, sugar, salt, and vanilla together in a medium mixing bowl. Lightly stir in the flour, cocoa, and cardamom. Do not overmix. (The dough will look and feel very soft.) Dump the dough into the tart pan and, using the pads of your fingers, press it smoothly across the bottom and up the sides of the pan, into the little flutes. Try to press it as evenly as possible. Thin spots will turn brittle and burn, so work slowly and deliberately.

Bake for about 25 minutes, until the crust feels firm to the touch. Cool completely in the tart pan on a wire rack (about 20 minutes) before starting the filling.

To make the filling: Using the whisk attachment of a stand mixer, whip the cream on high speed for about 15 seconds, then add the sugar and cardamom. Continue whipping for about a minute longer, or until soft-medium peaks form and the cream just clings to the whisk. Spread lightly into the cooled crust.

Top with your bounty of raspberries, and drizzle with honey.