



*"The Essence of Paso Robles"™*

### **Bittersweet Chocolate and Roasted Fig Tart**

**2/3 cup (150 grams) cream**  
**4 T. (60 grams) milk**  
**½ cup (210 grams) chocolate, chopped**  
**1 whole egg**  
**24 whole figs, roasted and sliced in half**  
**12 each pre-baked tart shells**  
**Robert Hall Vintage Port Glaze**  
**Crushed black pepper**

Boil cream and milk. When hot, pour over chopped chocolate and stir until combined. Fold in the egg. Pour chocolate mixture into pre-baked tart shells and chill until set. Finish the tart by placing the sliced figs on top of the chocolate tart. Place Vintage Port Glaze on plate next to tart and garnish figs with crushed black pepper.

#### **Robert Hall Vintage Port Glaze:**

**3 cups sugar, see recipe**  
**1/4 cup balsamic vinegar**  
**1 cup Robert Hall Vintage Port**

Carmelize the sugar. Add the vinegar and vintage port. Reduce by half. Let cool.