**JERNEJ KITCHEN**

# CHOCOLATE GANACHE TART

*This Chocolate Ganache Tart is super simple and perfect for chocolate lovers. The base is made with ground cookies, and the cream is intensely chocolatey.*

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| SERVES | 8 | PEOPLE |
| PREPARATION: | 15 | MINUTES |
| BAKE: | 10 | MINUTES |
| CHILLING: | 2 | HOURS 30 MINUTES |
| TOTAL TIME: | 3 | HOURS (WITH CHILL TIME) |

## COOKIE CRUST

220 g (1/2 pound) ground cookies (crumbs)

80 g (1/2 cup) sugar

120 g (1 stick) unsalted butter

## CHOCOLATE GANACHE

360 g (1 1/2 cup) heavy cream

360 g (12.5 oz) chocolate (45 - 60% cacao)

100 g (3.5 oz or 3/4 cup) cream cheese

3 tbsp unsalted butter

200 g (1 cup) whipping cream, to serve

## TOOLS AND EQUIPEMENT

tart mold 22 cm (9-inches)
bowl
saucepan
whisk

## PREPARATION

Place a rack in the middle of the oven and preheat it to 190 °C / 375 °F. Prepare a 22cm (9-inch) tart mold.

## COOKIE CRUMB CRUST

In a bowl, combine ground cookies, sugar, and melted butter. Transfer the mixture to a 22 cm (9-inch) tart mold. Press the homemade cookie dough onto the bottom and up the side of the tart mold. Transfer to the preheated oven on the middle rack. Bake for 10 - 12 minutes at 190 °C / 375 °F. Remove from the oven and set aside for 30 minutes to cool.

## CHOCOLATE GANACHE

Cut the butter into small cubes. Pour the heavy cream into a saucepan and set over medium heat. Bring to a boil. Remove from the heat, add a pinch of salt and chopped chocolate. Using a whisk, stir to combine to get a smooth, shiny mixture. Stir in the cream cheese and butter. Stir into a smooth chocolate ganache.

## CHOCOLATE GANACHE TART

Pour the chocolate ganache into the cooled cookie crumb crust and place in the fridge for at least 2 hours or overnight. Serve with whipped cream.