



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.

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.