

Chocolate Ganache Tart Recipe

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Prep. time : 15 minutes

Cook time : 25 minutes

Ready in 60 minutes

Level : Advanced

Ingredients:

Chocolate Pâte Sablée:

- All purpose flour 180g (6.3oz)
- Cocoa powder unsweetened 20g (0.7oz)
- Butter 115g (4oz)
- Powdered sugar 100g (3.5oz)
- Egg 50g (1.8oz or 1 medium egg)
- Salt 1g (1/16Tsp)

Chocolate Ganache:

- Chocolate 50% cocoa solids 200g (7oz)
- Cream 200g (7oz)
- Butter 55g (2oz)
- Extra dark chocolate for decorations 200g (7oz)

Directions

1. To make pâte sablée put softened butter and sifted powdered sugar into a bowl of a stand mixer fitted with paddle attachment. Mix on medium speed until the mixture becomes creamy. Add one egg and continue mixing until the mixture becomes uniform. Into another bowl put sifted flour, cocoa powder and salt and mix to combine. Fold the dry ingredients into the butter mixture with a silicone spatula. Wrap the dough in cling film, flatten it and put it in the fridge for about 30 minutes.
2. Roll chilled dough onto floured surface and line a 24cm (9") round tart ring with it. Bake it at 180°C (350°F) first with the weights for 10 minutes, and then remove the weights and continue baking the tart shell for another 10-15 minutes.
3. When the tart shell is cooled, make the ganache. Bring cream to boil and pour it over the chopped chocolate. Set aside for one minute, and then stir well until you get uniform mixture. Add butter and stir until it melts.
4. Pour the ganache into the cold tart shell while it is still warm and liquid. Put it in the fridge to set.
5. To make chocolate shavings, you can use melted or tempered chocolate. Spread the chocolate onto a marble slab, and when it starts setting, scrape it with a triangle spatula under the 45° angle.
6. Decorate your chocolate tart with chocolate shavings and fresh raspberries before serving.