

Chocolate Tart

Makes 1 (9-inch) tart

Ingredients:

For Crust:

- 25 Oreos (or gluten-free alternative)
- 5 Tablespoons unsalted butter, melted

For Filling:

- 1 cup heavy whipping cream
- 1 teaspoon vanilla
- Pinch of salt
- 1/4 cup unsalted butter
- 8 ounces dark or bittersweet chocolate chips



Instructions:

1. Preheat oven to 350 degrees F.
2. Process cookies in the bowl of a food processor until finely ground. Add melted butter and process again. Press crumbs into a 9-inch tart pan with removable bottom. Bake until set, about 10 minutes. Set aside to cool.
3. Don't start this step until the crust is done baking ... otherwise you'll have melted chocolate and no place to put it :) Place cream, vanilla and salt in a medium saucepan. Bring to a simmer over medium-low heat. Add butter and stir until melted. Turn off fire and remove pan from heat. Add chocolate and stir until smooth.
4. Pour filling into crust. Smooth top with spatula. Refrigerate until filling is set, about 3 hours.
5. Slice and serve chilled. Top with whipped cream, berries, and fresh mint, if desired.

Notes:

The tart can be made up to 24 hours in advance. Cover in plastic wrap and refrigerate.

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