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## Milk Chocolate Ganache Tart

This tart is simple and quick to assemble, made two to three hours in advance of serving, it is rich and a chocolate lovers dream. This could make 24 small tarts depending on how full each shell is filled



Ingredients	Metric	US
2" Sweet tart shells	24	24
Milk chocolate (good quality)	475g	1lb + ¾ oz
Butter	15 grams	½ oz
Whipping cream	125ml	½ cup + 1 tbsp
14% Sour cream	125ml	½ cup + 1 tbsp
Clear corn syrup	15ml	1 tbsp
Crème de cacao Liqueur (room temp)	50ml	3 tbsp + 1 tsp

Fresh berries or whipped cream to garnish

### Method:

Pre-heat oven to 375°F and spread frozen tart shells out evenly onto a cookie sheet. Dock (poke) each shell with a fork to prevent puffing in the oven. Bake the empty tart shells for 15-20 minutes or until they are golden brown on the edges and the pastry is flakey. Cool completely.

To make a Bain-marie use a small sauce pot and fill with 1/3 water. Bring water to a boil and shut the burner off. Place aluminum or stainless steel bowl on top. Add milk chocolate to bowl and allow it to melt gently.

In a second small saucepan add sour cream. Whisk until the sour cream is smooth and without lumps, then add the whipping cream, butter and corn syrup. Bring this mixture to a gentle simmer and take off the heat, add it slowly and gently to the chocolate in the aluminum bowl. You may want to use an oven mitt to lift the bowl off the pot of water in case it's hot. Then using a whisk, mix chocolate and sour cream mixture long enough so it appears smooth and all chocolate is melted.

Add crème de cacao liqueur into chocolate mixture, whisking this as well until it is a smooth and shiny consistency. Carefully pour this ganache into a small pitcher with a spout or use a ladle and divide it evenly among the tart shells. These tarts can be placed in the fridge to set and will be ready to serve within 2 hours.

Garnish with chocolate shavings or whipped cream or fresh berries.

Enjoy!