

# Chocolate Ganache Tart perfect Mother's Day treat

Perfect for Mother's Day, this decadent chocolate tart is bound to please. With its salted tops and the surprise ingredient of honey mustard, this dessert perfectly combines sweet and salty. Whether you're making it for the mom in your life, or a treat for yourself on your special day, you won't be disappointed.

**KATE'S KORNER**



Royal LePage Real Estate Services Ltd.

Tarts can be stored at room temperature. \* Any breaking or cracking can be pinched back together or you can use excess pieces for filling in — this dough is very forgiving.

**To serve**

Garnish with freshly whipped cream and raspberries before serving.

- Preparation time: 30 minutes
- Cooking time: 30 minutes
- Course: Dessert
- Serves: Two people

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**Ingredients**

To create the tarts, you will need:

- 338g salted butter, room temperature
- 150g confectioners' sugar
- 4 tbsp Maille Honey Dijon mustard
- 175g salted mini-pretzels, crushed (reserve a few pretzels intact)
- 210g cups all-purpose flour
- 1 egg
- ¼ tsp. salt

**Master the ganache with these items:**

- 283g semi-sweet chocolate chips, melted
- 338ml thick cream
- 340g dark chocolate, chopped
- Sea salt for sprinkling on top

**Preparation**


1. Cream butter in electric mixer with paddle attachment until smooth, about 30 seconds. Add confectioners' sugar, Maille Honey Dijon mustard and pretzels. Blend on low speed until combined. Slowly beat in flour, egg and salt. Add 4 to 6 whole mini-pretzels to dough and blend quickly — just breaking them up but leave the pieces large enough to add a fun crunch to the crust.
2. Remove dough and wrap in plastic wrap for at least two hours or up to two days. Remove dough and let stand until warmed up, about 25 minutes.
3. Preheat oven to 190 degrees celsius. Spray two fluted tartlet pans (with removable bottom) with no-stick baking spray, then lightly coat with flour; set aside.
4. Roll dough out to about 0.65 centimetres thick. If dough breaks, just pinch it back together. Gently press into prepared pans\* and up the sides. Pierce bottom of crust several times with a fork. Run knife along edge to remove any excess dough. Bake for 18 minutes or until golden brown. Remove and let cool completely. The crust will firm up to a lovely crunchy texture as it cools.
5. When your tart shells are completely cooled, paint the inside of each tartlet or tart with a thin coating of melted dark chocolate. Refrigerate.
6. Meanwhile, heat heavy cream in saucepan over medium heat just to boiling point; remove from heat and stir in chocolate until chocolate is melted. The mixture will resemble a dark chocolate pudding. Keep whisking two to three minutes, then let stand until completely cooled, about 30 minutes.
7. Pour into prepared shells, then sprinkle with sea salt. Refrigerate until ganache is firm. This recipe can be made up to four days ahead.




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