



Chocolate Ganache Tarts with Pistachios

Overview

Difficulty: Easy

Servings: 12 - 15

Preparation Time: 85 minutes

Cooking Time: 45 minutes

Ingredients

Tart Shells

- 495g Plain Flour
- 45g Cocoa Powder
- 340g Butter - Softened
- 170g Fine Sugar
- 2 Eggs (Approx. 90g)
- 150g Rice (For Weight)

Chocolate Ganache

- 300g Glucose
- 300g Butter - Cut into Cubes
- 100g Chocolate (55% Cocoa)
- 100g Whipping Cream
- 30g Pistachios - Chopped
- 20g Nutella Spread

Methods for Tart Shells

Step 1

In a kitchen machine, cream butter and sugar at speed '4' with the balloon whisk attachment, until well mixed.



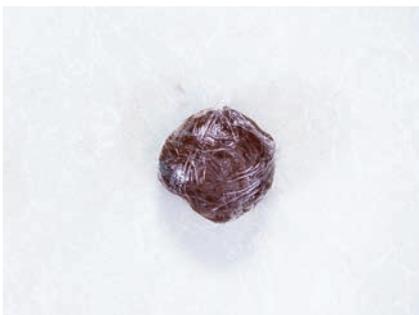
Step 2

Lower speed to '3' and add in cocoa powder, flour and eggs, and mix well.



Step 3

Remove dough from bowl, and cling wrap the dough. Let it sit in the fridge for about 1 hour.



Step 4

Preheat your oven to 150°C with the 'Top and Bottom Heating' mode.



Step 5

Remove dough from cling wrap and portion into 20g balls.



Step 6

Roll and flatten the portioned dough, then line tin moulds with the flattened dough evenly.



Step 7

Fill tart shells with rice for weight, and bake for 15 minutes until crisp and cooked.

Tip: You may use baking bearings as weight too.



Step 8

Cool tart shells, and empty the rice. Then, remove tart shells from the tin moulds.



Methods for Ganache

Step 9

Cut butter into cubes, and in a hand blender, chop the pistachios.



Step 10

Over a bain marie, whisk and mix well glucose, nutella spread and chocolate.



Step 11

Add in whipping cream, and mix well.



Step 12

Remove the bowl from heat, and add in the cubed butter bit by bit. Whisk until the mixture is evenly mixed.



Step 13

Set aside to cool, and then transfer the chocolate filling into a piping bag.



Step 14

Pipe in the chocolate filling into the tart shells and smoothen the surfaces using an angled spatula.



Step 15

Garnish the tarts with the chopped pistachios.

