

Chocolate Ganache Tart

with Dalgona Sabayon



2 Servings

What we send

- espresso powder
- 1 pkg mascarpone ⁷
- 6 oz graham cracker crumbs ¹
- 6 oz chocolate chips ^{6,7}
- 5 oz granulated sugar
- cacao nibs
- ³/₄ oz unsweetened cocoa powder

What you need

Tools

Allergens

Wheat (1), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

1. Make crust

Preheat oven to 375°F with a rack in the center. In a medium saucepan, melt **6 tablespoons unsalted butter** over medium heat. In a medium bowl, combine **graham cracker crumbs**, **melted butter**, **¼ cup sugar**, and **½ teaspoon salt**. Stir with a fork until it resembles sand (it should clump like a crumb topping when pinched). Reserve saucepan for step 3.

4.

Make sabayon.

2. Bake crust

Evenly press **graham crumbs** into bottom and up sides of an 8- or 9-inch tart pan or pie dish. Wipe out bowl and reserve for step 4. Place pan on a rimmed baking sheet and bake on center oven rack until crust is set and you can smell the graham crackers toasting, 10–15 minutes. Remove crust from oven and set aside until step 5.

5.

Slice and serve.

3.

Melt chocolate and 4 tbsps butter in microwave. Stir in mascarpone. Pour into crust and let chill in fridge.

6.