



Chocolate Ganache Tart

with Iced Dalgona Frappé



1h



2 Servings

Chocolate and coffee are a perfect match—it's only right we serve up a dessert duo! We pair a decadent chocolate ganache tart and a buttery graham cracker crust with an airy iced frappé. And this isn't your average cup of joe! Dalgona is a Korean-style coffee that's whipped with sugar until it's light and foamy. It makes for a creamy, full-bodied sip. (2p-plan serves 4; 4p-plan serves 6)

What we send

- 5 oz granulated sugar
- 2 (3 oz) chocolate chips ^{6,7}
- 3 oz mascarpone ⁷
- $\frac{3}{4}$ oz unsweetened cocoa powder
- $\frac{1}{4}$ oz espresso powder
- 2 (3 oz) graham cracker crumbs ¹

What you need

- 10 Tbsp butter ⁷
- kosher salt
- milk ⁷

Tools

- small saucepan
- 8 or 9-inch tart pan or pie dish
- rimmed baking sheet
- microwave
- handheld electric mixer

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

Calories 940kcal, Fat 63g, Carbs 94g, Protein 9g



1. Make tart crust

Preheat oven to 375°F with a rack in the center. In a small saucepan, melt **6 tablespoons butter** over medium heat.

In a medium bowl, combine **graham cracker crumbs**, **melted butter**, **$\frac{1}{4}$ cup sugar**, and **$\frac{1}{2}$ teaspoon salt**. Stir with a fork until it resembles sand (it should clump like crumb topping when pinched). Wipe out saucepan and reserve for step 5.



4. Chill tart

Scrape **chocolate ganache filling** into **cooled crust**; spread to an even layer and smooth out any bubbles on the surface.

Refrigerate, uncovered, until tart is set, at least 1 hour.



2. Bake tart crust

Evenly press **graham crumbs** into bottom and up sides of an 8- or 9-inch tart pan or pie dish. Place pan on a rimmed baking sheet and bake on center oven rack until crust is set and graham smells toasted, 10-15 minutes (watch closely as ovens vary). Remove crust from oven and set aside to cool completely, 30-45 minutes.



5. Make dalgona foam

Once **tart** is set, bring **$\frac{1}{4}$ cup water** to a boil in reserved saucepan. In a medium bowl, stir to combine **boiling water**, **espresso powder** and **$\frac{1}{4}$ cup sugar**. Use an electric mixer to beat on high speed until stiff peaks form and coffee is pale brown, 2-5 minutes.



3. Make ganache tart filling

In a medium microwave-safe bowl, combine **chocolate chips** and **4 tablespoons butter**. Microwave until chocolate is melted. Stir until mixture is smooth and combined. Stir in **mascarpone** and **cocoa powder**.



6. Finish frappés & serve

Fill a glass most of the way full with **ice** and **milk**, then dollop and swirl **dalgona foam** on top. Stir before drinking, if desired. Sprinkle **flaky sea salt** over **chilled tart**, if desired.

Slice **chocolate ganache tart** and serve alongside **frappés**. Enjoy!