

*a pearl kind of girl*

# Dark Chocolate Ganache Nut Tart

## CRUST:

4 Tbsp. unsalted butter, melted, plus more room temperature for pan

2½ cups mixed raw nuts (such as walnuts, blanched hazelnuts, pistachios, and/or almonds)

## FILLING:

¾ tsp. kosher salt

12 oz. dark chocolate (70% or more), chopped

1 ½ cups heavy cream – maybe 1 and ¼

5 Tbsp. unsalted butter, room temperature, cut into 1" pieces

## CRUST:

Lightly butter tart pan with removable bottom; line with a round of parchment paper cut to fit just inside the pan. Pulse nuts in a food processor until finely chopped. Add salt and melted butter, pulse until nuts begin to clump together and the mixture looks sandy. Evenly press mixture into bottom and up sides of the pan. Bake crust at 350 degrees until golden brown, 20–25 minutes. Let cool.

## FILLING:

In a heat-proof bowl, add chopped chocolate and top with pieces of butter. Heat cream in a small saucepan until just beginning to simmer; immediately pour over chocolate and butter. Let sit, undisturbed, for 5 minutes. Whisk chocolate until smooth and glossy. Pour ganache into crust and smooth out any bubbles. Chill, until set, at least 1 hour. Remove tart from pan; sprinkle shaved nuts on top. Slice into wedges with a hot knife. give it time to set up properly, the filling will be runny when you cut into it.

