

chocolate ganache tart

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Chocolate Ganache Tart

A blind-baked sweet shell filled with ganache and left to set. There is no baking of the filling, no starch, no eggs — just chocolate and cream in the right ratio and at the right temperature, which makes it the least technical showpiece dessert there is and the one where chocolate quality is entirely exposed.

What makes it work

- **The ratio decides the texture.** 1 : 1 by weight of chocolate to cream sets soft and sliceable — right for

a tart. 2 : 1 sets firm, for truffles. 1 : 2 stays pourable, for a glaze.

- **Chocolate between 60% and 70%.** Below that the tart is too sweet and sets soft; above it, the ganache can crack when cut.
- **Pour hot cream over chopped chocolate and wait two minutes before stirring.** Stirring immediately drops the temperature unevenly and the emulsion breaks.
- **Stir from the centre outward**, in small circles, until it comes together glossy. If it splits, whisk in a tablespoon of warm milk.
- **Set at room temperature, not in the fridge.** Cocoa butter set cold is dull and grainy; set slowly at 20 °C it is glossy and snaps cleanly.
- **Salt, and flaky salt on top.** 3 g in the ganache.

Ingredients

One 23 cm tart. Serves 12.

- 1 blind-baked shell — [pate sucree](#)
- 400 g dark chocolate, 60–70%, finely chopped — see [Chocolates](#)
- 400 ml double cream
- 50 g unsalted butter, softened
- 3 g fine salt
- 1 tbsp [honey](#) or golden syrup, for gloss
- optional: 2 tbsp rum, whisky or [coffee](#)

To finish: flaky salt, cocoa nibs, or toasted [almonds](#)

Method

Blind bake the shell and cool it completely.

Put the chopped chocolate in a bowl with the salt.

Bring the cream and honey just to a simmer and pour it over the chocolate. Leave it two minutes without touching.

Stir from the centre in small circles, gradually widening, until glossy and uniform. Stir in the butter and any spirit.

Pour into the shell, tap the tray on the bench to level, and leave at room temperature four hours to set.

Finish with flaky salt just before serving.

Notes

- **Infuse the cream** for a different tart every time: mint, cardamom, Earl Grey, orange zest, chilli, or rosemary. Warm the cream with the aromatic, stand 20 minutes, strain, reweigh and top back up to 400 ml.
- **Cut with a hot dry knife.** Take it out of a cold room 20 minutes ahead.
- **Keeps four days** at room temperature in a cool kitchen — refrigeration spoils the texture, so only chill it in a hot one, and bring it back.

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