



## Chocolate Raspberry Tart

Makes one 9in Tart

### Ingredients

For the crust:

16 pieces sugar cookies, Graham crackers or similar

85g Butter, melted

For the ganache:

230g Dark Chocolate

100g Milk Chocolate

235g Heavy Cream

55g Butter

5g Coffee Extract or Instant Coffee

Fresh raspberries for decoration

### Method

1. Preheat the oven to 350F and grease a 9in tart pan.
2. Pulse the sugar cookies in a food processor until finely ground.
3. Transfer to a bowl and add the melted butter. Mix until thoroughly combined and moistened.
4. Press the mixture evenly into the pan. Bake for 6 minutes. Remove from the oven, cool, and chill for 20 minutes.
5. Break up the chocolates and place in a medium bowl. Set aside.
6. In a small saucepan, bring heavy cream and butter to a low boil. Add coffee extract and pour the hot mixture into the bowl over the chocolate.
7. Let the mixture stand for 1 minute and then mix thoroughly until smooth.
8. Pour the chocolate ganache over the chilled cookie base and let it set in the fridge for 1 ½ hours.
9. Once completely set, cut the chocolate tart, and then decorate with fresh raspberries.