

# CHEF APRIL'S CHOCOLATE NUT TART



## Ingredients:

1	Cup	Heavy Cream
½	Pound	Ghiradelli Unsweetened Chocolate Chips
1	Teaspoon	Vanilla
1½	Cups	Walnuts, chopped & toasted

## Directions:

1. Heat heavy cream in a small saucepan just to boiling (do not bring it to a full boil). Remove from heat.
2. In a bowl with a lip for pouring, place chocolate chips. Pour heated cream over, and whisk until melted. Stir in vanilla, and continue whisking until smooth and shiny.
3. Set aside to cool for 8 – 10 minutes.
4. Place about 1 teaspoon chopped walnuts in bottom of pre-baked tart crust. Pour cooled ganache over nuts, filling to fluted edge.
5. Refrigerate filled tarts at least 45 minutes before serving to set. Garnish with additional chopped walnuts, or walnut halves.