

Chocolate Ganache Tarts

A buttery smooth textured chocolate, embroiled in the perfect shells and a hint of almond nibs, define a chocolate ganache tart.

30 servings



Easy

up to 15 Min.



Ingredients:

For Tarts:

1 box Dr. Oetker Nona Tarts
200 g Butter (Softened)
1 Egg (Large)

For Filings:

500 g Dr. Oetker Nona Cooking
Chocolate
200 g Butter (Softened)
Dr. Oetker Nona Almond Nibs
(Toasted)

- 1 Preheat oven to 180°C.
- 2 Place Dr. Oetker Nona Tarts, butter and egg in a mixing bowl. Mix well.
- 3 Roll the dough into balls and gently press the dough with your fingers into greased tart mould.
- 4 Use a fork to prick the bottom of the tart shells.
- 5 Bake at 180°C for 15-18 minutes or until golden brown, set aside to cool.
- 6 Melt cooking chocolate with microwave oven or "double-boil". Fold in butter and mix with electric mixer until smooth and creamy.
- 7 Fill the chocolate ganache into the tarts and garnish with almond nibs.

Video recipes: [Chocolate Ganache Tarts](#)