



Michelle's Chocolate Tarts

Michelle Young, owner of *The Artful Baker* in East Windsor, NJ, shares her decadent recipe for chocolate tarts.

Ingredients

3 (12 oz.) bags of Dark Chocolate Candy Melts
1 pint Raspberries
Cooking Spray or Shortening
3 oz. Heavy Cream or Whipping Cream
Peanut Butter or Nutella®, optional

Supplies

1 Quart Ziploc Freezer Bag(s)
Parchment Paper or Wax Paper
2 Cookie Sheets
1 Cookie Cutter Mold, any shape

Prep: 25 minutes Serves: 1

Directions

1. Line 2 cookie sheets with parchment or wax paper.
2. Lightly grease the inside of each cookie cutter mold with cooking spray or shortening.
3. Melt 12 oz. of chocolate in microwave in 60 second intervals (@ 50% so as not to seize and checking frequently so as not to overheat) until pouring consistency.
4. Place cookie cutter mold on cookie sheet.
5. Peanut butter or Nutella may be added to the melted chocolate before pouring into the mold for a flavor twist; pour chocolate into molds about halfway up.
6. Gently tap the cookie sheets on the counter to ensure chocolate is even.
7. Place fruit into the mold on top of the chocolate, gently pressing in.
8. Place cookie sheet into refrigerator until solid, 10–20 minutes depending on the thickness of the poured chocolate.
9. Remove from the refrigerator & carefully lift the mold from the chocolate tart.

For Ganache (for drizzling over tarts)

When making homemade ganache, you need a 1:2 ratio of cream to chocolate.

10. Place 6 oz. finely chopped chocolate into a heat-proof glass or metal bowl.
11. Heat 3 oz. of cream on the stovetop until just simmering. Turn off the heat and immediately pour the warm cream over the chocolate.
12. Let the two sit for a few minutes before stirring.
13. Stir until smooth.
14. Pour into a Ziploc bag and cut a tiny hole in one corner.
15. Squeeze ganache in a random pattern over the tarts.
16. Allow to dry.



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