

Cream Cheese Chocolate Ganache Tartlets

makes 24 tartlets

prep time - 20 minutes (not including cooling times)

Ingredients

Base:

24 tartlet shells.

Whipped Cream Cheese:

250 g cream cheese

1 cup whipping cream

2 tablespoons sugar (or to taste), divided

2 teaspoons vanilla, divided (or flavouring of choice)

Chocolate Ganache:

120 g chocolate

1 cup whipping cream

Optional toppings:

Pecans or other nuts

Sliced fruits

Whipped cream

Base

Bake tart shells following the package instructions. Let cool.

Whipped Cream Cheese:

Beat softened cream cheese in a bowl.

Add 1 tbsp sugar and 1 tsp vanilla, and whip until light and fluffy.

In a separate bowl, whip cream, 1 tbsp sugar and 1 tsp vanilla until stiff peaks form. Do not overbeat.

Fold the whipped cream into the cream cheese, about a third at a time. Taste your filling as you go to make sure the whipped cream doesn't overwhelm the cream cheese flavour.

Fill your cooled tart shells with cream cheese filling. Leave room for a generous layer of ganache.

Put filled tart shells in fridge for about 1/2 hour to set while you make the ganache

Ganache topping

Chop chocolate into chocolate-chip-sized pieces and place in heat-proof bowl. Heat cream to just simmering and pour over chocolate. Let sit 3-5 minutes. Stir the cream and chocolate until combined and silky.

For pourable ganache: Let sit 5 - 15 minutes. Pour over filled tarts to make a nice smooth layer.

For spoonable ganache: Let ganache cool, stirring occasionally until it reaches desired consistency. Spoon over tarts.

For mousse-like ganache (suitable for piping): - Let ganache cool till starting to thicken, then beat with mixer until it reaches desired consistency

Top tartlets as desired. Chill to set the ganache.
Serve

Variations:

Instead of pre-baked tart shells, try cheese cake base, graham wafer base, or a cookie (the cookie works best with piped ganache).

You can substitute icing sugar for regular sugar.
You can substitute other flavourings for vanilla

For ganache, a good place to start is a ratio of 1 part chocolate to 2 parts cream. You can adjust this ratio to suit; 1 part chocolate to 1 part cream will make an almost solid layer when chilled. Milk chocolate may not set as hard as dark chocolate, so you may want to decrease your amount of cream.

Note: If ganache cools too much you can cautiously reheat it over a gently simmering pan of water (double boiler style) or in 10 second increments in the microwave. Overheating the ganache or allowing water to get into it will make it go grainy, so be very careful.

(Personal opinion here, but I would definitely choose the dark chocolate instead of milk! =))