



No-Bake Chocolate Ganache Tart with Date,
Almond and Tart Cherry Crust

WINE PAIRING: **Teinturier Saperavi Ruby**



No-Bake Chocolate Ganache Tart with Date, Almond and Tart Cherry Crust

*Recipe exclusively developed for H.J.W. Vineyards by Maggie Ruggiero.
Photo by Paul Brissman*

Serves 10 to 12

The cherries laced in this nutty crust give just a gentle nod to their tart brightness. It's a rich dessert and a little goes a long way. If you want to make this tart for friends who don't eat dairy, look for dairy-free chocolate and substitute the cream with coconut milk.

Tart Crust

1½ cups (205g) salted, roasted almonds
(if using unsalted almonds,
add a ½ tsp salt to the crust)
¼ cup (24g) cocoa powder
¾ cup (120g) pitted, chopped
dates, preferably medjool
¼ cup (40g) chopped, dried tart cherries
1 Tbsp coconut oil

Tart Filling

8 oz (227g) bittersweet chocolate,
preferably 60%-64%, finely
chopped
1 cup heavy cream or well-stirred
coconut milk
¾ tsp vanilla extract
Cocoa powder for dusting (optional)

Pulse almonds, cocoa powder and salt in a food processor until almonds are almost finely ground. Add dates and cherries and pulse until well combined. Transfer dough to a 9-inch tart pan with a removable bottom. Evenly press the dough into the bottom and up the sides of the pan. Set the pan on a platter or sheet pan for easier handling.

Place chocolate in a heatproof mixing bowl. In a small saucepan, bring cream (or coconut milk) just to a boil. Pour the hot cream over chocolate and let it stand 1 minute. Gently whisk chocolate mixture until smooth. Stir in vanilla. Pour filling into the crust and chill, uncovered, on the platter until ganache filling is firm.

To serve, remove from tart ring. (if you have difficulty removing the ring, very briefly and gently warm just the ring with a hair dryer or a warm towel.)

Dust with cocoa powder if desired. Let tart stand at room temperature 10 to 20 minutes before slicing.

This tart can be made one day ahead and kept chilled.

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