No-Bake Chocolate Sea Salt Tart

Prep time: 15 mins (plus chilling time)

Recipe by Kylie Priddy, Executive Pastry Chef

NOTRE DAME
FAMILY WINES

Ingredients

- 1 ½ cups chocolate sandwich cookie crumbs (or chocolate graham cracker crumbs)
- 6 tbsp melted unsalted butter
- 10 oz dark chocolate chips or chopped bittersweet chocolate (60% to 70% cocoa)
- 1 cup heavy cream
- Coarse flaky sea salt and fresh blackberries or raspberries for garnish

How to Make It

1. **Mix** cookie crumbs and melted butter. Press firmly into a 9-inch tart pan or pie dish.
2. **Heat** heavy cream until just simmering, then pour over the dark chocolate in a bowl. Let sit for 2 minutes, then whisk until smooth and glossy.
3. **Pour** ganache into the crust, top with fresh dark berries, and chill in the fridge for at least 2 hours until set. Sprinkle it with sea salt before serving.

Pairs with 2024 Tender Strong and True Napa Valley Cabernet Sauvignon

