

Chocolate Ganache Tart

Recipe By Victoria Dwek



Cooking and Prep:  25
m

Serves:  12

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Passover

Diet: Vegetarian, Pescetarian

Source: Kosher.com

Exclusive

A rich chocolatey dessert that's easier than easy to prepare. [Watch 4 amazing things](#) to learn more ways to use Gefen Gluten-Free Pie Crusts, even on Passover.

Ingredients (4)

Main ingredients

- 1 large or 12 mini [Gefen Gluten Free Pie Crusts](#)
- 10.5 ounces good quality bittersweet chocolate (such as Alprose), chopped
- 1 and 1/2 cups [Kineret Non-dairy Whipped Topping](#)
- 1 (3.5-oz.) bar praline chocolate (such as Alprose), for garnish

Start Cooking

Make the Tart

1. Preheat oven to 350°F.
2. Place chopped chocolate in a glass or metal bowl.
3. In a saucepan, bring non-dairy whipped topping to a boil. Pour over chocolate. Let sit for two to three minutes to let the heat melt the chocolate; stir until smooth. If there are still pieces of chocolate left, you can warm the mixture in a microwave or double boiler slightly.
Pour into pie crust.
4. Bake for 12–15 minutes.
5. Garnish by shaving praline chocolate with a peeler; serve at room temperature or warm with ice cream.