

# *Black Forest Chocolate Mousse Tart*

Poetry & Pies

**prep time:** 20-25 minutes

**chill time:** 1 hour, 30 minutes

**total time:** 1 hour, 55 minutes

**servings:** 10-12



## *Ingredients*

- 10 ounces (about 2 cups) cherries, fresh or frozen
- $\frac{1}{3}$  cup (67g) granulated sugar
- 1 tablespoon (10g) cornstarch
- 18-24 chocolate sandwich cookies (such as Oreos)
- 3-4 tablespoons (42-56g) melted butter
- 9 ounces (255g or 1  $\frac{1}{2}$  cups) chocolate chips (or chopped baking chocolate)
- 3  $\frac{1}{4}$  cups (780g) heavy whipping cream, divided
- $\frac{1}{2}$  cup (65g) powdered sugar

## *Instructions*

1. Make the cherry compote. Remove pits from cherries, if needed. Chop cherries until pea-sized. In a small prep bowl, whisk cornstarch and about 1 tablespoon of water until smooth. Combine this with the chopped cherries and sugar in a medium saucepan. Cook over medium heat, stirring frequently, until thickened to a compote/pie filling consistency. Set aside to cool.
2. Make the crust. Crush the cookies in a food processor then pulse in the butter (or stir in a separate bowl). If using a 10" pan, you'll need the full 24 cookies and 4 tablespoons butter. If using an 8" or 9" pan, you'll need 18 cookies and only 3 tablespoons butter. More information about the crust can be found [here](#).

3. Gently distribute crust mixture around your [tart pan](#), spreading an even layer across the bottom and a little up the sides. Using a flat-bottomed cup or measuring cup, firmly press the crust in, going in concentric circles to slowly apply pressure across the tart. If you press too firmly at the beginning, it'll just make a hole in the crust, so go in circles until it starts to stick in place.
4. Freeze for 10 minutes, or chill in the refrigerator for 20-30 minutes, until firm.
5. While the crust sets, make the filling. You need a small-ish, heatproof bowl and a small-ish saucepan that the bowl can sit on top of and be about halfway submerged in. Fill the bowl with the chocolate and 6 ounces ( $\frac{3}{4}$  cup) of the heavy cream. Fill the saucepan with one to two inches of water and bring that to a boil. Once it is boiling, turn the burner to medium-low and set the bowl of chocolate over it.
6. Stir the chocolate mixture frequently, adjusting the temperature as needed to keep the water at a steady simmer. Once the chocolate is mostly melted, remove the bowl from the saucepan and stir until the chocolate is fully melted. If it doesn't fully melt, you can always return the bowl to the saucepan as needed.
7. Spread a few spoonfuls of the chocolate on the chilled crust, getting all the way to the edges. This creates a seal to prevent the cherry layer from soaking into the crust. Refrigerate to set while you finish making the mousse layer. Also set the remaining ganache in the fridge at this time, so it is room temperature once the next step is done.
8. Combine the remaining heavy cream (2  $\frac{1}{2}$  cups or 600g) and the powdered sugar in the bowl of your stand mixer fitted with the whisk attachment (or in a large mixing bowl, using a hand mixer or whisk—if you're up for the arm workout!). Beat on medium until frothy. Slowly turn the speed up to high, whisking until stiff peaks *just barely* begin to form. You'll want to see some whisk tracks in the cream, but it should still be shiny and not yet matte in appearance.
9. Remove about  $\frac{1}{4}$  to  $\frac{1}{3}$  of the whipped cream (or however much you want to top your tart with). Cover and refrigerate while you finish the mousse.

10. Stir the ganache. Once it's room temperature but still stir-able, fold about  $\frac{1}{3}$  of the remaining whipped cream (the larger portion) into it, stirring gently to not deflate the cream. Fold another  $\frac{1}{3}$  of the whipped cream in, followed by the remainder, until the mousse is smooth and evenly colored.
11. Spread most of the cherry compote in the bottom of the crust. You can reserve some for topping or serving. If you are using a smaller pan, you may not need all of the cherry compote—you only want a thin layer.
12. Gently pour the mousse on top, spreading it evenly. If your pan does not have room for all of the mousse, you can pour the remainder into jars and serve with any remaining cherry compote!
13. Chill for about 1 hour, until the filling is set and no longer jiggly. Alternatively, you can freeze the tart to set the filling faster, but it will need to go into the fridge as soon as it's set to make it slice-able.
14. Top with reserved whipped cream once the tart is set. Top each slice with any remaining cherry compote before serving.

*Enjoy!*

*Keep tart refrigerated until serving.*