

Salted Caramel Chocolate Ganache Tart

Poetry & Pies

prep time: 15-20 minutes

chill time: 1 hour, 30 minutes

total time: 1 hour, 50 minutes

servings: 10-12



Ingredients

- one [Oreo cookie crust](#)
- 18 ounces (510g or 3 cups) semi-sweet baking chocolate, chopped (or chips)
- $\frac{3}{4}$ cup (170g) heavy whipping cream
- 4 ounces (118g) [salted caramel sauce](#) (use the “thicker sauce” option and add $\frac{1}{2}$ to 1 teaspoon sea salt), plus more for decorating
- [fleur de sel](#) or [flaked sea salt](#), for decorating

Instructions

1. Make the crust according to directions.
2. 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.
3. Freeze for 10 minutes, or chill in the refrigerator for 20-30 minutes, until firm.
4. 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, heavy cream, and caramel sauce (and salt, if adding extra). 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.

5. 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.
6. Taste, adding a bit more salt or a small bit of extra caramel, as needed.
7. Pour the chocolate into the hardened crust. Chill for about 1 hour, until the filling is set and matte in appearance. Alternatively, you can freeze the pie 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.
8. Once the tart is set, drizzle with more caramel and sprinkle fleur de sel or flaked sea salt on top.

Enjoy! Keep tart refrigerated until serving.