



Cara´Dolce Ganache Tart

Ingredients

200g	Heavy Cream
30g	Inverted Sugar
405g	Cara´Dolce 36% Couverture Buttons
	MODA Pre-Baked Sweet Dough Tart Shells

Method

Bring the heavy cream and the inverted sugar to a boil. Gradually pour the hot cream over the Cara´Dolce Couverture and allow to melt.

Proceed as you would with a classic ganache, by using a hand blender until you get a perfect emulsion.

Fill the tart shells with the ganache and allow to set.

