



# SALT TOPPED MAPLE GANACHE TARTS

*Chef's Selections, Sweets*

*Sea Salt*

Difficulty Level: ●●○○○

Prep Time: 15 minutes

Cook Time: 20 minutes



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## Ingredients

### Tart Base

1 cup	ground almonds
1/2 cup	rolled oats
1/4 cup	coconut oil (softened)
1 tbsp	maple syrup
1/4 tsp	Windsor® Fine Sea Salt

### Tart Filling

1/2 cup	light brown sugar (packed)
2 tbsp	maple syrup
3/4 cup	whipping cream (18%)
2 tbsp	cornstarch

### Tart Topping

1/4 cup	whipping cream (18%)
2 oz	dark chocolate (70% cacao, chopped)
1/2 tsp	Le Saunier de Camargue Fleur de Sel

## Preparation

1. Preheat oven to 350 °F (180 °C).
2. In a medium bowl, combine almonds, oats, coconut oil, maple syrup and salt. Stir to combine.
3. Spoon 2 tbsp (30 ml) tart base into 8 muffin tin cups. Press on the bottom and up sides forming tart shells.
4. Bake the tart shells for 10 minutes, and let cool while preparing the filling.
5. In a medium bowl, whisk together sugar, maple syrup, cream and flour until smooth. Evenly portion tart filling into tart shells.
6. Bake 20-25 minutes, just until tart filling sets. Cool.
7. Meanwhile, heat ¼ cup (50 ml) cream with chocolate, stirring just until smooth.
8. Top chilled tarts with chocolate sauce and salt.

Tip: Coconut oil can be replaced with butter in the tart base.

**Servings: 8 tarts**

Per 1 tart (70 g) | Calories 330 | Fat 21 g | Carbohydrate 31 g | Protein 5 g