

CHOCOLATE RASPBERRY TART

INGREDIENTS:

FOR CRUST:

20 Oreo cookies (crushed into crumbs)
100g (about 7 tablespoons) unsalted butter, melted

FOR FILLING:

8oz mascarpone cheese at room temperature
230g (about 1 ½ cups) white chocolate (melted and cooled slightly)
1 teaspoon LorAnn Organic Madagascar Vanilla Bean Paste
2 teaspoons LorAnn Raspberry Bakery Emulsion
250ml (about 1 cup) heavy cream, chilled
½ lb Fresh raspberries

FOR CHOCOLATE DRIZZLE:

100g (about 1/2 cup) dark chocolate, chopped
2 tablespoons heavy cream



DIRECTIONS:

1. Add all of the Oreos to a large bag or food processor and crush them into fine crumbs.
2. In a mixing bowl, combine the cookie crumbs with melted butter until thoroughly combined.
3. Press the crumb mixture firmly into the bottom and sides of a 9-inch tart pan with a removable bottom. Press the crumbs with the back of a spoon or a flat-bottomed glass to ensure an even layer around the entire pan.
4. Chill the crust in the refrigerator while preparing the filling.
5. Melt all of the white chocolate in the microwave in 30 second intervals until completely melted and set aside.
6. In a large mixing bowl, add the mascarpone cheese, heavy cream, 1 teaspoon of LorAnn Oils Madagascar Vanilla Bean Paste, and 2 teaspoons of LorAnn Oils Raspberry Emulsion. Beat on medium speed until no clumps remain and is smooth.
7. Add in the melted white chocolate and continue to mix until thoroughly combined.
8. Remove the chilled crust from the refrigerator.

9. Pour the mascarpone filling into the crust and spread it evenly with a spatula.
10. Before the filling sets, carefully arrange ½ lb of fresh raspberries on top in a decorative pattern.
11. Return the tart to the refrigerator to chill for at least 2 hours or until set.
Prepare the chocolate drizzle:
12. In a heatproof bowl, melt 100g (about 1/2 cup) of dark chocolate and 2 tablespoons of heavy cream together in the microwave in 30-second intervals stirring until smooth.
13. Remove from heat and let cool slightly.
14. Once the tart is chilled and set, remove it from the refrigerator.
15. Add more fresh raspberries for decoration.
16. Drizzle the chocolate ganache over the top of the tart and more for serving!
17. Serve chilled, and enjoy!

