

Chocolate Ganache Torte

(Marita Cunyus)

Makes 6 servings

Crust:

6 tablespoons melted, unsalted butter

1 ½ cups graham cracker or Oreo crumbs

Filling:

12 ounces chocolate chips (add a little more for decorative shavings)

5 egg yolks

3 tablespoons brandy

1 teaspoon vanilla

12 ounces heavy cream (add a little more for whipped cream topping)

Instructions:

CRUST:

Combine mixture and pat into bottom of fluted 9-inch tart pan with removable bottom. Chill in refrigerator until ready to use.

FILLING:

Put chocolate chips, yolks, brandy and vanilla into a food processor fitted with a steel blade attachment. Process mixture until it looks slightly pureed, approximately 2-minutes. In the meantime, bring cream just below boiling point, keeping a good watch as it will want to boil over. While food processor is still running, slowly add cream through the top of the food processor and mix for 2-minutes, stopping once to scrape down mixture with a rubber spatula. Pour mixture into chilled crust and refrigerate at least 3- hours until firm. When chilled, decorate with whipped cream and chocolate shavings. This is a very rich torte, so a little goes a long way.

Note: Other flavorings can be used such as peppermint extract instead of vanilla, or rum instead of brandy.

Walter Burke Catering-Stacy Pearl, executive chef