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**Cookies & Chocolate tart**

­*\_8 people\_*

*\*A mouth-watering recipe*

*\*So easy! Only 4 ingredients but taste like 20 ingredients 😊*

**Ingredients:**

*Crust:*

1 x 200g crushed tennis biscuits (blitz or use bag to crush biscuits)

4 tablespoons of melted butter

*Ganache filling:*

2 x 150g chocolate (you can use whatever you like – it really does not matter)

240ml heavy cream

50g butter

**Method:**

1. Press the biscuit mixture firmly in a 24cm loose bottomed tart tin and chill for 20 minutes
2. Cut the chocolates into smaller pieces. Heat the cream and butter in the microwave for approximate 2 minutes. Add the warm mixture to the chocolates. Mix until smooth. Set aside until the ganache has cool down. Poor the ganache to the biscuit crust and put in the fridge for 3 hours.