

Cranberry Chocolate Ganache Tart

This decadent tart is the perfect end to a rich and filling meal. The ganache isn't overly sweet and is made creamy and rich from the olive oil. The cranberry sauce adds a festive element and refreshing tartness, contrasting the rich chocolate.

1 recipe [Sweet Olive Oil Pastry Dough](#)

½ cup whipping cream

6 ounces bittersweet or semisweet chocolate, finely chopped

1 tbsp coffee or dark rum

2 tbsp Blood Orange Infused Olive Oil

1 tsp vanilla extract

½ cup Cranberry Sauce

Orange zest

Sugared cranberries

Roll out pastry dough on a lightly floured surface ¼" thick. Transfer the pastry to a tart shell and press to fit into the sides. Trim the pastry above ¼ inch from the sides of the pan. Poke pastry with a fork, line with a piece of parchment paper, and fill with pie weights or dried beans. Bake for 12-15 minutes, until pastry is lightly browned. Remove weights and allow to cool on a baking rack.

In a saucepan over medium heat, warm whipping cream to a low simmer. Place the chocolate in a mixing bowl and pour the warmed cream over the top. Stir together with a spatula until the chocolate and cream are melted (if it doesn't melt entirely, warm it in the microwave on high in 15-second increments, stirring in between until melted). Once the chocolate is melted, stir in coffee/rum, olive oil, and the vanilla extract.

Spread the cranberry sauce in the bottom of the baked pastry crust, then pour ganache over the jam, spreading evenly and filling to just about the top edge of the pastry.

Chill tart in the fridge for 4 hours to set the ganache or overnight.

Zest orange over the tart and decorate with fresh cranberries rolled in sugar.

The tart will store in the fridge for up to one week in an airtight container.