



Chocolate Ganache Tartlets

READY IN

ready

45 min.

SERVINGS

servings

4

CALORIES

calories

1643 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 16 ounces bittersweet chocolate cut into small pieces
- ☐ 1 teaspoon plus light
- ☐ 1 cup heavy whipping cream
- ☐ 4 macaroon crusts prepared

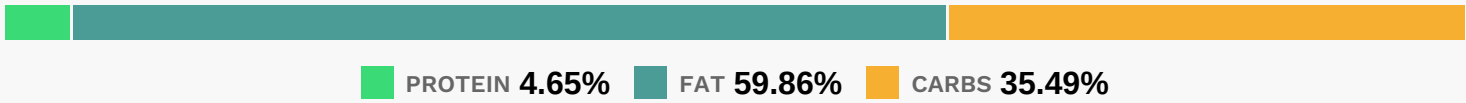
Equipment

- ☐ bowl
- ☐ sauce pan
- ☐ whisk

Directions

- ☐ Place the chocolate in a bowl. In a small saucepan, heat the cream until just under a boil.
- ☐ Pour over the chocolate and let stand about 5 minutes.
- ☐ Whisk to combine. Stir in the corn syrup. Spoon the chocolate into the Macaroon Crusts.
- ☐ Let cool about 1 hour. (The chocolate will set as it cools.)
- ☐ Serve chilled or at room temperature.

Nutrition Facts



Properties

Glycemic Index:4.75, Glycemic Load:0.36, Inflammation Score:-9, Nutrition Score:30.295217169368%

Nutrients (% of daily need)

Calories: 1642.85kcal (82.14%), Fat: 109.25g (168.07%), Saturated Fat: 52.54g (328.36%), Carbohydrates: 145.71g (48.57%), Net Carbohydrates: 132.39g (48.14%), Sugar: 45.29g (50.32%), Cholesterol: 74.04mg (24.68%), Sodium: 724.25mg (31.49%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 97.52mg (32.51%), Protein: 19.1g (38.2%), Manganese: 2.25mg (112.73%), Copper: 1.55mg (77.46%), Iron: 11.65mg (64.7%), Magnesium: 229.27mg (57.32%), Fiber: 13.32g (53.29%), Phosphorus: 451.75mg (45.17%), Vitamin B1: 0.52mg (34.48%), Folate: 121.38µg (30.34%), Selenium: 21.02µg (30.03%), Vitamin B3: 5.58mg (27.89%), Vitamin B2: 0.46mg (26.85%), Zinc: 3.92mg (26.16%), Potassium: 864.42mg (24.7%), Vitamin K: 22.48µg (21.41%), Vitamin A: 933.05IU (18.66%), Calcium: 142.2mg (14.22%), Vitamin E: 2mg (13.32%), Vitamin B5: 1.18mg (11.8%), Vitamin B6: 0.14mg (7.22%), Vitamin D: 0.95µg (6.35%), Vitamin B12: 0.3µg (4.99%)