

# Truffle Tarts with Raspberries

Servings : 6

Amount	Measure	Ingredient - Preparation Method
		dark chocolate truffles
1/2	cup	heavy cream
8	ounces	70% bittersweet chocolate - chopped
1	teaspoon	vanilla extract
	cup	cocoa powder
		tarts
1 1/2	cups	fine chocolate wafer crumbs (from oreos or other)
6	tablespoons	butter - melted
6		fresh raspberries

In a saucepan, bring the cream just to a simmer over low heat. Pour the cream over the chocolate in a bowl and let stand about 10 minutes to melt the chocolate. Add the vanilla and stir until smooth. Set aside to cool for 1 hour at room temperature. Then beat the chocolate at medium speed until it gets thick and light colored. Spread over the bottom of a baking dish and smooth the top. Refrigerate about 2 hours, until firm.

Pour the cocoa powder onto a deep plate or shallow bowl. Use a melon baller or small ice cream scoop to scoop out balls of chocolate; place them on the plate with the cocoa powder and roll between 2 forks to completely coat with the powder. Then use forks to transfer to a parchment or waxed lined baking sheet.

Use a fork to mix together the chocolate wafer crumbs and butter. Spray the cups of a 6 muffin tin with a vegetable spray. Line the cups with strips of parchment or waxed paper, cut so they are as wide as the diameter of each cup and long enough to overhang the sides. Use the bottom of a small glass to press the crumbs over the bottom and sides of the muffin cups, building the sides up to about 1.5 inches. Place a raspberry in the middle of each crust and with a pastry bag, fill the tarts with the truffle mixture. Refrigerate until set, about 2 hours.