

## **No-Bake Chocolate Ganache Tart with Strawberries and Sea Salt Flakes**

16 Oreo cookies  
2 tablespoons butter, melted  
6 ounces dark sweet chocolate (I used Baker's German Sweet)  
3/4 cup heavy cream  
Sea salt flakes, for garnish  
Fresh strawberries, halved-lengthwise  
Additional melted chocolate, for garnish

Add the Oreo cookies to a food processor (I used my 2-cup Ninja) and process until they are fine crumbs. Pour in the melted butter, and pulse until the butter is combined.

Pour the crumb and butter mixture into a 9-inch (7 ½ at base) tart dish. Using your hands, pat the crust onto the bottom and up sides of dish. Refrigerate until for at least one hour before preparing and adding filling.

To make filling, break up chocolate and place in a heat-proof bowl. Add the heavy cream to a small sauce pan and bring to a boil. Immediately pour over chocolate. Allow the hot cream to melt the chocolate for a minute or two, then slowly whisk the mixture until smooth and fully incorporated. Pour into the chilled, firm crust. Refrigerate for four to six hours or overnight.

Lightly sprinkle sea salt flakes over the chocolate, then arrange the strawberry halves over top. Drizzle additional melted chocolate over all, if desired. This serves about six.