

Mini Chocolate Tarts

These Mini Chocolate Tarts have a buttery tender pastry shell, a creamy chocolate ganache, and a sprinkling of sea salt flakes for a flavorful finish.

Mini Chocolate Tarts Ingredients

Tart Shells

- [9 mini tart tins](#) that are 2.6 inches (6.6cm) wide at the top
- 1/3 cup unsalted butter (75g), softened
- 2 tablespoons sugar
- 1 egg yolk, room temperature
- 1 teaspoon vanilla extract
- 1 cup all-purpose flour (130g)

Chocolate Ganache

- 4 ounces semisweet or bittersweet chocolate chips (110g)
- 1/2 cup heavy cream (125 ml)

Decoration

- Fine sea salt flakes



How to Make Mini Chocolate Tarts (9 mini chocolate tarts*)

***You can double the recipe to make 18 mini chocolate tarts.**

Make the Tart Shells: Place an oven rack on the lowest level in the oven. Preheat oven to 340 degrees Fahrenheit (170 degrees Celsius). Yup, 340, not 350.

In a medium bowl, add the softened butter and sugar. Mix on low until light and fluffy. Add the egg yolk and vanilla extract to the butter mixture. Mix on low until combined. Add the flour to the butter mixture. Mix on low just until the dough comes together. Scrape down the sides of the bowl, as needed.

Place a piece of plastic wrap (large enough to wrap the dough disk) on the counter. Scoop the dough onto the plastic wrap and flatten the dough slightly. Completely wrap the dough. Chill the dough disk in the refrigerator for 30 minutes.

Using a medium cookie scoop, place about 1 ½ tablespoons (27g) of dough into a mini tart tin. Press the dough evenly on the bottom and up the sides of the tin. Remove any excess dough. Use a fork or toothpick to poke holes in the base of the dough (so the tarts don't puff up while baking). Repeat with the remaining dough.

A tip from Fold Gently: *Because the [mini tart tins](#) can slide, use a silicone mat on the baking pan or cookie sheet, or place the mini tart tins in a cake pan, making it easy to transfer from freezer to oven to refrigerator. No flying tart shells!*

Place the pan in the freezer for 10 minutes. (Chilling the tart dough keeps the pastry from shrinking while it bakes.) Bake on the lowest oven rack until light golden (like shortbread), 18-20 minutes. Remove the pan from the oven and leave to cool completely on a wire rack. Once cooled, gently flip over the tart tins to "catch" the tart as it releases. If needed, tap the base of the tart tin lightly to release the mini tarts. Place the mini tarts (right side up) on the wire rack.

Make the Chocolate Ganache: Place the semisweet or bittersweet chocolate in a heatproof medium bowl. Set aside.

Place a small saucepan on the stovetop. Heat the heavy cream on medium-high heat just until tiny bubbles start appearing around the edges (do not boil). Immediately pour the hot cream over the chocolate in the bowl. Let stand for 2-3 minutes. Using a whisk, mix into a smooth texture. If some of the chocolate clumps up, strain the chocolate through a fine-mesh sieve into another bowl.

Assemble the Mini Chocolate Tarts: Using a small cookie scoop, place the chocolate ganache into each of the shells. Place the tarts in the refrigerator for 30 minutes. Then, if desired, sprinkle some sea salt flakes on top of the chocolate. Store the Mini Chocolate Tarts in an airtight container in the refrigerator up to 5 days.

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