

GOURMET RECIPES

Fine Dining at Vineland

Today we present a lovely and easy treat shared with us by the 4-Diamond Restaurant at Vineland Estates, in the heart of the Niagara Peninsula. This restaurant is a quintessential wine country dining experience – a beautiful location, and an incredible menu. Pop by [their seasonal](#)



[menu page](#) to see what we mean: such delectables as Hand-Rolled Garganelli Pasta with Smoked Shallot and Woodland Mushroom or Arden's Venison and Winter Root Stew with Focaccia Crostade and Red Onion Jam await you. And perhaps for dessert you'll have a nice Dark Chocolate Ganache Tart – or maybe you won't wait. Try it this evening... here's the recipe!

On today's menu:

- [Dark Chocolate Ganache Tart](#)

Dark Chocolate Ganache Tart

Serves 4 to 6

Pate Sucre (Sweet Tart Dough)

- 1 2/3 cup all-purpose flour
- Pinch of salt
- 1/2 cup butter



- 3 Tbsp water
- 3 Tbsp sugar
- 1 egg, beaten

Chocolate Ganache

- 10 oz dark chocolate, chopped
- 8 oz 35% Cream

Pate Sucre (Sweet Tart Dough):

Cut butter into flour until it is pea-sized pieces. Add the wet ingredients and knead until dough comes together; gluten should not be developed, as this will make your dough tough. Roll out wafer thin, cut and shape into tart molds. Bake at 165°C/350°F until golden brown, approximately 15–20 minutes.

Chocolate Ganache:

Heat cream until steaming, pour over chopped chocolate, let sit until chocolate starts to melt. Stir from the center of the chocolate, until smooth. Let cool and spoon into tart shells.

Enjoy this wonderful tart with a glass of Vineland Estates 2003 Cabernet Franc.

We wish to thank Vineland Estates Winery and its 4-Diamond Restaurant for this recipe and wine recommendation.