

## **Black and White Truffle Tart**

### **Crust:**

1 ½ cups chocolate cookie crumbs (crush cookies in food processor or in plastic bag with rolling pin)  
5 Tbsp unsalted butter

### **Filling:**

3 oz. bittersweet chocolate, chopped  
¾ cup heavy cream  
5 Tbsp unsalted butter  
16 oz. white chocolate, chopped  
1 tsp vanilla extract

Heat oven to 325°. Spray bottom and sides of 9 inch tart pan with removable bottom with cooking spray. Combine all crust ingredients in medium bowl until crumbs are moistened. Press into bottom and up sides of pan; bake 10 minutes or until set. Cool on wire rack.

Meanwhile, melt bittersweet chocolate in small heatproof bowl set over a saucepan of barely simmering water (do not let bowl touch water). Stir frequently until chocolate is melted and smooth. Remove bowl.

Heat cream and 5 tbsp butter in medium saucepan over medium heat until butter melts and mixture is hot. Remove from the heat. Add white chocolate, let stand 1 minute. Stir until melted and smooth. Stir in vanilla. Stir ½ cup of the white chocolate mixture into warm melted bittersweet chocolate. Pour remaining white chocolate mixture into the crust. Spoon bittersweet chocolate mixture over white chocolate mixture, leaving portions of the white showing. Use tip of small knife to swirl.

Refrigerate 2 to 3 hours or until firm. (Tart can be made 3 days ahead. Cover and refrigerate. Bring to room temperature before serving.)

Store in refrigerator.