

Chocolate Strawberry Tart

Ingredients:

32 Oreo cookies

1/2 cup melted butter

7 oz. milk chocolate

3.5 oz. bittersweet chocolate

7 oz. heavy cream

Strawberries (halved)

Pulse cookies into fine crumbs.

Mix melted butter into crumbs, then press into tart pan to form crust.
Place into freezer while you make the filling.

Heat heavy cream until hot, does not have to boil, just really hot.
Pour over chocolate and let sit for a minute or two, then stir until
chocolate is melted.

Pour chocolate into Oreo shell, spread, if necessary, until evenly
distributed. Place halved strawberries into chocolate.

Place in refrigerator for 2 hours or overnight to set.