

## **Smores Tartlettes**

### *Graham Cracker Crust*

Ingredients	48 tartlettes
Graham Cracker crumbs	13 ounces
Melted Butter	4 - 4 ½ ounces
Egg whites (optional)	¼ - 1 egg

1. If necessary puree the cookies in a food processor to turn them into crumbs.
2. Place the crumbs in a bowl and add the butter. Using your hands mix until the crumbs are all wet.
3. Egg whites will help make a stronger crust. If using, add them and mix well. Your crumbs should not be dripping wet – only add as much as necessary.
4. Press the crumbs into tartlette molds making sure to create a flat and even layer on the bottom and along the sides. Press down firmly to ensure there are no loose areas.
5. Bake the shells at 350-375 degrees F for about 5-8 minutes.
6. Allow to cool completely on wire racks before using. Double check the firmness of the shell by touching it. The shell should feel like a solid cookie and should not crumble easily.

### *Ganache*

Ingredients	48 tartlettes
Semi-Sweet Chocolate or Bittersweet chocolate chips	8 ½ ounces
Heavy Cream	4 ½ ounces

1. Boil the heavy cream on the stove.
2. Pour the heavy cream on the chocolate chips and stir gently and continuously until the chocolate chips and cream is completely combined.
3. Pour ganache into each of the tartlette shells until filled.
4. Refrigerate for at least 1 hour.

## *Marshmallow Topping*

Ingredients	48 tartlettes
Cream of Tartar	Pinch
Water	4 ounces
Granulated Sugar	1# 4 ounces
Salt	¼ teaspoon
Gelatin	¾ ounce
Water	5 ounces
Vanilla Extract	1 teaspoon

1. Place gelatin on your electric mixer's bowl with 5 ounces of water and allow to sit. Place the whip attachment on your mixer.
2. In a pot combine the first 4 ingredients and create simple syrup. Bring to a boil and cook until the syrup reaches 230 – 240 degrees F. Immediately remove from heat.
3. Turn on the mixer on low speed and slowly add the sugar syrup to the gelatin avoiding the whip.
4. Once the sugar has been added increase the speed to high.
5. Continue to whip until the mixture becomes very thick – 12-15 minutes. Add the vanilla extract during the last minute of whipping.
6. To finish tartlettes, place marshmallow topping in a pastry bag with an 804 piping tip. If the topping is still too runny allow the topping to sit and set up. If the topping gets too stiff warm up slowly in the microwave.
7. Pipe the marshmallow topping on the tartlettes then brulee with a crème brulee torch. Serve immediately.