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European Chocolate Truffle Tart with Chocolate Ganache

- 8 ounces good quality semisweet chocolate
- 1 cup sugar
- 1 cup unsalted butter
- 4 large eggs, well beaten

Chocolate Ganache

- 1 cup heavy whipping cream
- 10 ounces semisweet chocolate chips

Preheat the oven to 350°F. Grease and line with foil an 8-inch spring form pan. Melt butter in a medium-sized glass bowl in the microwave (about 1 to 2 minutes). Add the chocolate and microwave for 30 more seconds. Let sit for about 3 or 4 minutes, then add the sugar and stir until blended. When cool, stir in the beaten eggs. Pour batter into prepared pan and bake for about 30 to 35 minutes, or until a crust forms on top.

Cool to room temperature then refrigerate overnight in pan. Remove cake from pan, and place cake on a wire rack over a baking sheet. Make ganache by placing the whipping cream in a large saucepan. Heat to almost boiling. Remove from burner and add chocolate chips. Let sit for about 4 to 5 minutes. Then stir to blend. Pour ganache over the cake and spread the icing over the sides. It will be a glossy icing. Carefully remove iced cake to a serving plate. Serve each slice with a dollop of whipped cream.

Sweetnicks Note: It would be safe to halve the ganache ingredients ... there was plenty leftover.

