

# *Yin Yang Tart*

<b>Ingredients</b>	<b>g / ml</b>	<b>lbs / oz</b>
Pate A Glacier ( Chocolate Coating)	400 g	14 oz
Unsweetened whipping cream	300 ml	1 ¼ cup or 10 oz
Cocoa powder	As needed	As needed
White Arctic snow	As needed	As needed
Fully cooked pie shell 5”	6	6
White chocolate coins	6	6
Dark chocolate coins	6	6

## **Method:**

1. Preheat oven 400°F.
2. Melt the Chocolate over double boiler and heat up the cream until simmering. Add the heated milk to the chocolate mixture and let sit till cool stirring occasionally.
3. Whip 10 oz of cream to soft peak.
4. Whisk in the whipped cream and portion between 6 tarts.
5. Place in oven for 2-3 minutes.
6. Let stand until set then decorate with powder sugar and cocoa powder. Then place a white chocolate coin on the cocoa powder side.