

CHOCOLATE, CARAMEL, NUT TART



Preparation : 25 min - **Resting :** 4 hr - **Cooking :** 30 min - **Equipment :** -

Ingredients : 8

- 1 sweet shortcrust pastry (see recipe) - 100 ml single cream - 100 mixed shelled nuts - (hazelnuts, almonds, pistachios, etc.) - 50 g butter - 20 g raisins - 30 g icing sugar (see recipe) - 250 g dark chocolate, roughly chopped - 100 ml single cream

1. Preheat the oven to 180 °C (170 °C fan, gas mark 4). Butter a 25cm tart mould and line* it with the dough.
2. Blind bake* the tart shell for 25 minutes (it must be well cooked). While the tart shell is baking, make the chocolate ganache and set it aside.
3. Remove the tart shell from the oven and cool.
4. Spread the caramel in the tart shell, and sprinkle with the nuts and raisins. Refrigerate for 30 minutes until the caramel sets.
5. Pour the chocolate ganache over the caramel, smooth with a spatula* and set aside at room temperature for 3 hours until firm. Just before serving, dust with icing sugar.

CHOCOLATE GANACHE

1. Put the chocolate, cream and butter into the metal bowl; run the EXPERT programme, 5 minutes/speed 3/60 °C. Scrape down the wall of the bowl. Restart the programme 30 seconds/speed 3/100 °C to smooth the ganache.

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