

# HOW TO MAKE

## Hazelnuts and chocolate tart

### Shopping list

- 8 oz flour
- 4 oz butter
- 7 oz powdered sugar
- 1 oz almonds meal
- 1 egg
- 1 cup whole hazelnuts
- 1/8 cup sugar
- 10 oz chocolate
- 1/2 cup heavy whipping cream
- 4 oz butter

### Step

### What to do

### What you need (serves 6)

### Marguerite's tip

1

Mix flour, butter cut in small pieces, sugar and almonds meal until it looks like sand.

- 8 oz flour
- 4 oz butter
- 3 oz powdered sugar
- 1 oz almonds meal
- 1 egg

« If you make ahead keep the last layer of ganache for the day you are going to serve so the chocolate doesn't tarnish in the fridge. »

2

Add one egg, knead well and form a ball.

Place the hazelnuts in a baking sheet and bake at the same time than the tart shell.

- 1 cup hazelnuts

Heat the oven to 350°, butter an 8" cake pan with high sides, roll the dough, place in the pan, poke little holes in the bottom (overlap the edges so it doesn't shrink and cover with baking weights). Cook for 15 minutes, set aside to cool.

3

Place hazelnuts (rubbed to get rid of some of the peels) and sugar in a food processor and blend. Melt chocolate and butter, add to the hazelnuts as well as the cream. Cool a little and pour in the tart shell.

- 1/8 cup sugar
- 8 oz chocolate
- 2 oz butter
- 1/2 cup heavy whipping cream

4

The day you serve melt chocolate and butter and pour on top of the tart. Let it set before serving.

- 2 oz chocolate
- 2 oz butter

Decorate with caramelized hazelnuts.