

CLASSIC FRENCH HAZELNUT PRALINE TART

SERVES: 8-10

INGREDIENTS

1 1/2 cups all-purpose flour
1/2 cup unsalted butter, cold and cubed
1/4 cup granulated sugar
1 large egg Pinch of salt

For Praline Filling:

1 cup whole hazelnuts
1 cup granulated sugar
1 cup heavy cream
4 large egg yolks
1/4 cup butter
1 teaspoon vanilla extract

METHOD

1. For the crust, combine flour, sugar, and salt in a food processor.
2. Add cold butter cubes and pulse until mixture resembles coarse breadcrumbs.
3. Add egg and pulse until dough just comes together.
4. Shape dough into a disk, wrap in plastic, and refrigerate for 1 hour.
5. Preheat the oven to 375°F. Roll out dough and press into a 9-inch tart pan.
6. Blind bake crust for 15 minutes with pie weights. Remove weights and bake for an additional 5 minutes until lightly golden.
7. For praline, toast hazelnuts in a dry skillet until fragrant.
8. In a separate heavy-bottomed pan, melt sugar until it turns deep amber. Quickly add toasted hazelnuts and pour onto a parchment-lined baking sheet. Allow praline to cool completely, then break into pieces. Grind half the praline into a fine powder.
9. In a saucepan, heat cream until just simmering. Whisk egg yolks in a separate bowl.
10. Slowly pour hot cream into egg yolks, whisking constantly. Return mixture to pan and cook until thickened, stirring constantly. Remove from heat and stir in butter, vanilla, and praline powder.
11. Pour filling into the prepared crust. Garnish with remaining praline pieces. Refrigerate for at least 2 hours before serving.