

HAZELNUT CARAMEL TART

SERVES: 8-10

INGREDIENTS

For Crust:

- 1 ½ cups graham cracker crumbs
- 1/2 cup ground hazelnuts
- 1/3 cup melted butter
- 2 tablespoons granulated sugar

For Filling:

- 1 cup granulated sugar
- 1/4 cup water
- 1/2 cup heavy cream
- 1/2 cup unsalted butter
- 1 teaspoon vanilla extract
- 1/2 cup whole hazelnuts, toasted
- 1/4 teaspoon sea salt

Chocolate Ganache Topping:

- 1/2 cup heavy cream
- 4 ounces dark chocolate, chopped
- 1/4 cup chopped hazelnuts for garnish

METHOD

1. Preheat oven to 350°F.
2. Mix graham cracker crumbs, ground hazelnuts, melted butter, and sugar. Press mixture into a 9-inch tart pan with removable bottom.
3. Bake crust for 10-12 minutes until lightly golden. Allow crust to cool completely.
4. In a heavy-bottomed saucepan, combine sugar and water for caramel. Cook without stirring until sugar turns deep amber, about 8-10 minutes.
5. Carefully whisk in heavy cream and butter.
6. Remove from heat and stir in vanilla extract and whole hazelnuts.
7. Pour caramel mixture into cooled crust.
8. Refrigerate for 1 hour until caramel sets.
9. For ganache, heat heavy cream until just simmering.
10. Pour over chopped chocolate and let sit for 2 minutes. Whisk until smooth and glossy.
11. Pour ganache over caramel layer. Sprinkle with chopped hazelnuts. Refrigerate for 2 hours before serving.