

# Irresistible Gourmet Chocolate and Hazelnut Tart Recipe

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Prep. time : 40 minutes

Cook time : 10 minutes

Ready in 50 minutes plus cooling

Level : Advanced

## **Ingredients:**

### **Shortcrust Pastry:**

- All purpose flour 200g (7oz)
- Almond flour 20g (0.7oz)
- Powdered sugar 50g (1.8oz)
- Butter 125g (4.4oz)
- Vanilla powder to taste
- Egg yolks 30g (1oz or 2 small egg yolks)

### **Crunchy Layer:**

- Crushed tuile cookies 30g (1oz)
- Hazelnut paste 30g (1oz)
- White chocolate 50g (1.8oz)

### **Gianduja Chocolate Ganache:**

- Chocolate gianduia 150g (5.3oz)
- Cream 35% 75g (2.6oz)
- Butter 30g (1oz)

## **Hazelnut Whipped Ganache:**

- White chocolate 70g (2.5oz)
- Cream (35%) 250g (8.8oz)
- Gelatin 3g (1Tsp)
- Hazelnut paste 50g (3.5oz)

## **Decoration:**

- Dark Chocolate 300g (10.6oz)
- Roasted hazelnuts 6 pieces
- Gold leaves 6 pieces (or more, depending on the size)

## **Directions**

1. To make shortcrust pastry place sifted flour into a large bowl. Add sifted almond flour, powdered sugar and vanilla powder, and stir with a whisk. Then, add cold butter cut in cubes, and rub the dry ingredients into the butter with your fingertips until you get crumbly mixture. Add egg yolks, and make the dough. Wrap it in plastic foil and leave it in the fridge for about one hour.
2. Place a piece of parchment paper onto your counter and put half of the dough onto it. Roll out the dough to 2mm (1/12") thickness using an adjustable rolling pin. Roll from the center towards one end, at the same time holding the opposite side of the paper with your hand, so the paper doesn't slide. Sprinkle some flour to prevent the dough from sticking to the rolling pin. Put everything in the freezer for about 20 minutes to chill.
3. Circumference of oval perforated tart molds is 30cm (12"). Using your tart mold as template, first cut out three oval shaped pieces of the dough and each piece will be the bottom of your tart. Then cut three, approximately 2.5cm (1") wide strips that will be the sides of your tarts. Measure your strips with measuring tape and trim

them to 30cm (12") length. Repeat rolling and cutting procedure with remaining pastry to make six tarts in total.

4. Place your tart mold onto a perforated silicone mat. First carefully line the sides of the mold with pastry strip. Cut the excess pastry and smooth it with your fingers. Then put the mold in the fridge for about 10-15 minutes.
5. Prepare a paper template which is about 4mm ( 5/32") smaller than the tart mold. Put it onto the elongated piece of pastry that will be the bottom of your tart, and then trim the pastry using a small knife. Then, insert the pastry into the mold and smooth the bottom with your fingers. Finally you need to trim the sides of your tart. Using mold as a guide trim the excess pastry with your small knife. Put lined molds in the fridge for about 15-20 minutes.
6. When the pastry is chilled, dock the bottom with a fork, and bake your tarts at 180°C (350°F) for about 8-10 minutes. Then, brush their interior with egg wash and put them back in the oven for another 2 minutes. Leave them to cool down completely.
7. To make crunchy layer, mix melted white chocolate, hazelnut paste and crushed tuile cookies. Mix with a silicone spatula until well combined. Transfer a couple of teaspoons of the mixture into your tarts, and smooth it using a mini spatula. Then, put the tarts in the freezer until the crunchy layer is completely set.
8. To make ganache melt gianduja chocolate in the microwave on low heat. Add cream that you've previously heated up in the microwave. Stir with a whisk until the ganache becomes smooth. Then add softened butter and stir until it melts. Transfer the ganache into a piping bag without tip, and fill your tarts all the way to the top with it. Then, put them in the fridge until ganache sets.
9. To make hazelnut whipped ganache, soak gelatin in cold water. As soon as the gelatin softens take it out and squeeze to get rid of the excess water. Place cream into a bowl and add glucose syrup and vanilla powder. Heat up the mixture in the microwave. Then, add soaked gelatin and stir until it melts. Put white chocolate into a bowl, and strain hot cream into the chocolate. Blend this mixture with immersion blender until it becomes uniform. Then add hazelnut paste and blend the mixture once more. Cover the mixture with cling film, and leave it in the fridge for a couple of hours.

10. While the ganache is chilling make chocolate decorations. Crumple a piece of aluminum foil, and then smooth it partially with your hands. Pour some tempered dark chocolate onto the foil and spread it using an offset spatula. Leave it until it becomes partially set. At that point cut out rectangles 12cm x 3cm (4.7" x 1.2") in size using a rectangular cutter. Put everything in the fridge for about 15 minutes until the chocolate sets completely.
11. To make chocolate "curls" line a cardboard tube with acetate sheet. Put tempered dark chocolate into a paper cone, and pipe random lines across the tube. Put the tube in the fridge until the chocolate sets.
12. Carefully insert a toothpick into one hazelnut. Then dip it in chocolate and shake until the excess chocolate drips down. While the chocolate is still sticky wrap the hazelnut into gold leaves until it is completely covered. Then put it in the fridge until needed.
13. When hazelnut ganache sets, transfer it into a stand mixer fitted with whisk attachment. Mix on medium speed until ganache becomes nicely whipped. Put whipped ganache into a piping bag fitted with 12mm (1/2") tip, and pipe 5 blobs onto each tart.
14. To assemble the decoration pipe a blob of chocolate onto the chocolate rectangle. Then, place a couple of chocolate curls onto it. Pipe another blob of chocolate between the curls. Finally, carefully place one golden hazelnut onto it using your tweezers. Place the whole assembly onto whipped ganache blobs.
15. There, your irresistible gourmet chocolate and hazelnut tarts are done! Enjoy!