

Apricot, Dulcey, and Hazelnut Cookie Tart

Ingrédients

- 75g of softened butter
- 40g of muscovado sugar (or brown sugar if not available)
- 30g of granulated sugar
- 30g of whole egg
- 120g of flour
- 1.5g of baking powder
- 125g of dulcey chocolate
- 50g of chopped hazelnuts
- 6 apricots
- 30g of sugar
- 45g of whole liquid cream
- 5g of glucose
- 5g of honey
- 65g of dulcey chocolate
- 120g of whole liquid cream
- 70g of whole liquid cream
- 10g of icing sugar
- 1 good tablespoon of hazelnut puree
- 2 apricots

Préparation

1. If you come here regularly, you may have already spotted a cookie tart.
2. I have already made several (raspberry pistachio, chocolate praline, pear milk chocolate, apple caramel), always in this same oblong circle from Buyer that I love, so as a likely last summer recipe for 2025, I wanted to repeat it with an apricot version this time!
3. And what chocolate pairs very well with this fruit?
4. Dulcey of course, this caramelized chocolate with a nice biscuit flavor.
5. So, a few hazelnuts added, and it's done
Ingredients : I used the hazelnut puree from Koro: code ILETAITUNGATEAU for 5% off the entire site (not affiliated).
6. I used the Dulcey chocolate from Valrhona: code ILETAITUNGATEAU for 20% off the entire site (affiliated).
7. Equipment : Oblong circle De Buyer Perforated baking sheet Piping bags
Preparation time: 1 hour + 15 minutes of baking + resting
For a tart of 30x11cm: The cookie dough: of softened butter of muscovado sugar (or brown sugar if not available) of granulated sugar of whole egg of flour 1.
8. of baking powder of dulcey chocolate of chopped hazelnuts Mix the softened butter with the sugars, then add the egg.
9. Then, incorporate the flour and baking powder, as well as the chocolate cut into chips and the chopped hazelnuts.
10. Roll out the cookie dough in the buttered circle placed on a baking sheet lined with parchment paper.
11. Bake in the preheated oven at 180°C for about 15 minutes.
12. Then unmold and let cool.
13. The apricot compote: 6 apricots of sugar ½ lemon juice Roughly chop the apricots, place them in a saucepan with the sugar and lemon juice.
14. Cook on low heat, stirring regularly until you obtain a compote texture.
15. Let cool completely in the refrigerator.

16. The dulcety whipped ganache: of whole liquid cream of glucose of honey of dulcety chocolate of whole liquid cream Heat the small amount of cream with the glucose and honey, then pour over the previously melted chocolate.
17. Mix well, then when the ganache is smooth and homogeneous, add the larger amount of cream and finish emulsifying with an immersion blender.
18. Cover the ganache and refrigerate for a night if possible, minimum 6 hours otherwise.
19. The hazelnut whipped cream: of whole liquid cream of icing sugar ood tablespoon of hazelnut puree When all the elements are cooled, just before assembling, whip the cream with the icing sugar and hazelnut puree until you obtain a whipped cream.
20. Pipe into a bag with the nozzle of your choice.
21. The assembly: 2 apricots A few hazelnuts Spread the apricot compote over the cookie base.
22. Whip the ganache and pipe it with the nozzle of your choice.
23. On the tart, alternate piping the ganache and the whipped cream.
24. Then add the apricots cut into small wedges and a few hazelnut pieces before enjoying!