

Chocolate-Hazelnut Custard Tart

Ingrédients

- 60g of softened butter
- 90g of icing sugar
- 30g of hazelnut powder
- 1 egg
- 150g of flour
- 50g of cornstarch
- 1 egg
- 1 egg yolk
- 100g of sugar
- 45g of cornstarch
- 320g of whole milk
- 320g of whole liquid cream
- 20g of butter
- 200g of hazelnut puree
- 95g of whole liquid cream
- 120g of hazelnut puree
- 125g of milk chocolate
- 25g of honey
- 35g of butter

Préparation

1. New version of my flan-ganache, after the choco-pistachio and the snickers, here is the milk chocolate-hazelnut, it's the version that you voted for in majority on Instagram.
2. So here is a very nostalgic version with the taste of spreadable chocolate with a hazelnut flan (still inspired by the best flan recipe, that of Julien Delhome) and a milk chocolate/hazelnut ganache.
3. And for an even more indulgent flan, you can replace the hazelnut puree with praline. Ingredients : I used the chocolate Jivara from Valrhona: code ILETAITUNGATEAU for 20% off everything on the site (affiliate).
4. I used the hazelnut powder Koro: code ILETAITUNGATEAU for 5% off everything on the site (non-affiliate).
5. Cream the softened butter with the icing sugar and hazelnut powder using a spatula.
6. Add the egg, emulsify until you have a homogeneous mixture.
7. Finally, add the flour and cornstarch, do not overwork the dough, as soon as it is homogeneous it's ready.
8. Form a ball, flatten it slightly and wrap it in plastic wrap, then place it in the refrigerator for at least 2 hours.
9. Then, roll out the dough to 2mm and line your buttered ring.
10. Return it to the refrigerator for a minimum of 1h30, preferably 6 hours or even overnight (the dough will have enough time to rest and crust, and it will not move during baking).
11. Whisk the egg yolk with the whole egg, the sugar, then the cornstarch.
12. Heat the milk and cream, then gradually pour them over the previous mixture while constantly mixing.
13. Pour everything back into the saucepan, then thicken over medium heat while whisking constantly.
14. Off the heat, add the butter and hazelnut puree.
15. Pour the cream over the sweet dough, smooth the surface.
16. Bake in the preheated oven at 180°C for 25 minutes.
17. Then, let cool at room temperature before placing it in the fridge.
18. When the flan has cooled, prepare the ganache: heat the liquid cream with the honey, then pour it in

batches over the melted chocolate-hazelnut mixture.

19. Mix well between each addition to obtain a smooth and shiny ganache, then add the butter cut into small pieces.

20. If necessary, finish emulsifying with an immersion blender.

21. Pour the ganache over the flan, then let it crystallize.

22. For decoration, I waited for the ganache to fully crystallize and then I carved the shape of a hazelnut that I filled with hazelnut puree.

23. And there you go, all that's left is to enjoy!

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