

# 100% Hazelnut Tart

## Ingrédients

- 63g of Ivoire white chocolate
- 95g of hazelnut praline
- 125g of hazelnut puree
- 3.4g of gelatin
- 110g of softened butter
- 140g of icing sugar
- 80g of hazelnut powder
- 2 eggs
- 3 egg yolks
- 150g of T55 flour
- 60g of cornstarch
- 33g of sugar
- 310g of whole liquid cream
- 63g of Ivoire white chocolate
- 35g of hazelnut praline
- 30g of hazelnut puree
- 1.6g of gelatin
- 60g of softened butter
- 90g of icing sugar
- 30g of hazelnut powder
- 1 egg
- 150g of T55 flour
- 50g of cornstarch
- 50g of softened butter
- 50g of icing sugar
- 50g of hazelnut powder
- 1 egg
- 10g of cornstarch
- 1 egg yolk for glazing (optional)
- 33g of egg yolks
- 33g of sugar
- 185g of whole liquid cream
- 1.8g of gelatin
- 95g of hazelnut puree

## Préparation

1. For regular readers of the blog, you have surely noticed that I really like hazelnuts, in creams, cakes, tarts, and more; but while there are already recipes for hazelnut & coffee tart, hazelnut & vanilla, hazelnut & caramel, or even hazelnut & lime, there wasn't yet a 100% hazelnut version.

2. This is now done with this very indulgent tart, which honors hazelnuts in several forms and textures!

3. Equipment: I used the rolling pin, the perforated baking sheet, angled spatula & the piping bags from Guy Demarle: referral code FLAVIE10 to enter at registration for 10 off on your first order / commercial collaboration.

4. Fluted tart ring De Buyer Saint Honoré nozzle from BuyerIngredients: I used the Ivoire chocolate from Valrhona: code ILETAITUNGATEAU for 20% off sitewide (affiliate).

5. I used the hazelnut puree from Koro: code ILETAITUNGATEAU for 5% off sitewide (non-affiliate).

6. Ivoire white chocolate of hazelnut praline of hazelnut puree 3.

7. Ivoire white chocolate of hazelnut praline of hazelnut puree 1.

8. of gelatin Rehydrate the gelatin in cold water.
9. Heat half of the liquid cream, and at the same time gently melt the white chocolate.
10. When the cream is hot, add the rehydrated gelatin (and squeezed if you are using sheet gelatin) and pour it over the white chocolate.
11. Blend with an immersion blender to emulsify well, then add the second half of cold cream, the hazelnut puree, and the hazelnut praline and blend again.
12. Cover with plastic wrap and let cool and rest for at least 6 hours in the refrigerator, preferably overnight.
13. Cream the softened butter with the icing sugar.
14. Then add the hazelnut powder and emulsify with the egg.
15. Finish by incorporating the flour and cornstarch, form a ball, flatten it, and let it rest in the refrigerator for at least 1h30.
16. Finally, roll it out to 2mm thick and line your tart ring.
17. Let it rest in the refrigerator for at least 2 hours, preferably overnight.
18. Mix the softened butter with the icing sugar, hazelnut powder, and cornstarch before adding the egg.
19. Emulsify well.
20. Spread the hazelnut cream over the sweet dough.
21. Bake in a preheated oven at 170°C for 20 minutes, then remove the ring.
22. Glaze the tart with the beaten egg yolk and then bake again for 5 minutes.
23. Hazelnut praline: The recipe for praline is detailed in this article.
24. Hazelnut cream: of egg yolks of sugar of whole liquid cream 1.
25. Rehydrate the gelatin in cold water.
26. Heat the liquid cream.
27. Whisk the egg yolks with the sugar.
28. Pour the hot cream over the egg yolks, then cook to a nappe (83°C) while constantly mixing.
29. Then add the rehydrated gelatin (and squeezed if you are using sheet gelatin) and the hazelnut puree.
30. Mix well, if necessary with an immersion blender.
31. Let it crystallize in the refrigerator until assembly.
32. On the cooled tart base, spread the hazelnut praline.
33. Then add the hazelnut cream.
34. Whip the ganache to achieve a whipped cream texture.
35. Pipe it onto the tart (I used a Saint-Honoré nozzle) and then decorate with praline, hazelnut puree, and a few half-roasted hazelnuts before enjoying!