

Coffee, caramel & hazelnut tart

Ingrédients

- 285g of heavy cream
- 30g of coffee beans
- 60g of white Ivoire chocolate
- 60g of softened butter
- 90g of powdered sugar
- 30g of hazelnut powder
- 1 egg
- 160g of flour
- 50g of cornstarch
- 50g of softened butter
- 50g of powdered sugar
- 50g of hazelnut powder
- 1 egg
- 50g of hazelnut praline
- 10g of cornstarch
- 150g of granulated sugar
- 120g of heavy cream
- 40g of salted butter
- 50g of roasted hazelnuts, coarsely chopped

Préparation

1. Before getting to the Christmas recipes, I still have a few autumn recipes to share with you, starting with this delicious coffee, caramel, and hazelnut tart (of course, you can replace the hazelnut with the nut of your choice, and the coffee with vanilla if you wish).
2. It takes a bit of preparation time, but it's worth it Equipment: De Buyer Fluted Tart Ring Whisk Rolling pin Perforated baking tray Piping bags Saint Honoré piping tip by De Buyer Ingredients: I used hazelnut powder and coffee beans from Koro: code ILETAITUNGATEAU for 5% off the entire site (non-affiliated).
3. I used Ivoire chocolate from Valrhona: code ILETAITUNGATEAU for 20% off the entire site (affiliated).
4. Rehydrate the gelatin in a bowl of cold water.
5. Heat the cream with the crushed coffee beans.
6. Cover the pan with plastic wrap and let it infuse for about 40 minutes.
7. Then, strain the mixture and add enough cream to return to .
8. Heat the cream again, add the rehydrated and wrung-out gelatin, mix well, and pour over the white chocolate.
9. Blend to obtain a smooth and shiny ganache, then cover with plastic wrap.
10. Refrigerate for at least 6 hours, preferably overnight.
11. Mix the softened butter with the powdered sugar and hazelnut powder.
12. Add the salt, then emulsify with the egg.
13. Incorporate the flour and cornstarch.
14. Wrap the dough in plastic wrap and let it rest in the refrigerator for at least 30 minutes.
15. Then, roll it out to 2mm thickness and line a 20cm tart ring.
16. Place the dough in the freezer for 15 minutes.
17. Mix all the ingredients until you get a smooth cream.

18. Spread the hazelnut cream in the tart shell, then bake in a preheated oven at 180°C for 20 to 25 minutes.
19. Let cool.
20. Prepare a dry caramel with the sugar.
21. Meanwhile, heat the cream.
22. When the caramel has a nice amber color, deglaze with the cream and mix well.
23. Then add the butter cut into small pieces.
24. When the caramel is smooth (if necessary, blend it with an immersion blender), refrigerate it until it is well chilled.
25. When the caramel is well chilled, take about 2 tablespoons and put this small amount back in the fridge.
26. Beat the rest with a mixer until the caramel becomes aerated and lightened, for a few minutes.
27. Spread the whipped caramel on the cooled tart shell, then add the chopped hazelnuts.
28. Then, whip the coffee ganache to get a whipped cream-like texture.
29. Put it in a piping bag fitted with a Saint Honoré tip.
30. Pipe the remaining caramel in the center of the tart, pipe the whipped ganache around the entire surface of the tart, and add half-hazelnuts around the edges before enjoying!

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