

# Chocolate and nuts tart (Benoît Castel)

## Ingrédients

- 130g butter
- 80g powdered sugar
- 220g flour
- 30g almond powder
- 1 big egg (60g)
- 150g liquid cream
- 30g honey
- 130g dark chocolate
- 30g butter
- 200g nuts (pistachios, hazelnuts, almonds, walnuts, pecans ...)

## Préparation

1. Here I am again with the book *Le Paris des Pâtisseries* by François Blanc.
2. While leafing through it, I came across this recipe for a chocolate & nuts by Benoît Castel, a simple but very good tart : an almond and vanilla crust, a creamy chocolate ganache and the nuts of your choice!
3. As I didn't have the right size cookie cutter, I used a 20 diameter circle instead of a 22cm square, you can adapt to the cookie cutters you have or cut the dough directly with a knife, so you need very little material to make this recipe      Prep time : 30 minutes + 3h30 rest + 50 minutes cooking      For a 22cm square tart :      The crust : butter powdered sugar flour almond powder 1 big egg ()  $\frac{1}{2}$  vanilla bean      Mix the butter with the powdered sugar, flour, almond powder and vanilla to make a crumbled mixture.
4.      Then add the egg, and mix quickly so as to have a homogeneous dough.
5.      Put it in a plastic wrap and refrigerate it for at least 3 hours.
6.      Then roll it out to 3mm thickness and cut out two 22cm squares (I used my 20cm diameter canelé circle).
7.      Detail the inside of one of the squares/circles.
8.      Put a little bit of water on the edge of the square/circle and glue the other one on top.
9.      Put in the refrigerator or freezer for at least 30 minutes.
10. Then cook in the preheated oven at 170°C for 20 minutes.
11. Leave to cool.
12. The ganache : liquid cream honey dark chocolate butter      Heat the cream with the honey.
13. Chop the chocolate (I started to melt it instead), add the butter in small pieces and then pour the hot cream in several times over it, mixing well with a maryse.
14.      When the ganache is smooth and shiny, pour it over the crust.
15.      Decoration : nuts (pistachios, hazelnuts, almonds, walnuts, pecans ...)      Roast the nuts in the oven at 130°C for 30 minutes, then let them cool.
16. Then sprinkle them over the tart.
17. Keep it at room temperature and enjoy!