



Chocolate Hazelnut Tart



Dough

- 350g butter
- 150g shortening
- 150g sugar
- 3 whole eggs
- 750g flour
- 1 vanilla bean

Ganache

- 2 cups whipping cream
- 14 oz dark chocolate
- 1 oz frangelico
- 1 vanilla pod 2 tbsp butter

Dough

Add the butter shortening and sugar to the bowl of an electric mixer. Cut the vanilla pod horizontally down the middle and scrape out the vanilla seeds add to the mixer bowl. On medium-high speed cream the fats and sugar once the mixture is creamed add the eggs one at a time allowing each one to incorporate before adding the next. Turn the mixer to low and slowly add the flour allowing it to incorporate between additions. The dough should be soft and just starting to pull away from the sides of the bowl.

Wrap the dough in cling film and place in the fridge for at least 2 hours.

Once chilled press the dough into desired tart pan making sure to have even thickness all around. Place into fridge for 30 minutes.

Once the tart shell has chilled dock the dough on the bottom of the tart to ensure that when you bake it doesn't puff up.

Bake the tart for 10 minutes in a 350 degree oven. Allow to cool.

Ganache

Scald the cream with the vanilla pod left over from making the dough. In a medium heat proof bowl melt the chocolate and butter over a pot of simmering water. Remove the chocolate mixture from the heat once almost all the chocolate has melted slowly whisk in the scalded cream and frangelico. Set aside.

In the baked and cooled tart shell add an even layer of toasted and roughly chopped hazelnuts. Pour in the chocolate ganache. Place in fridge over night.

Espresso cream

- 1 shot espresso cooled
- 1 ½ cup whipping cream
- ½ cup sugar

Whip the cream and sugar together in an electric mixer or by hand until stiff fold in the cooled espresso.