

# Caramel Nut Tart

Adapted from *Gourmet*

Makes an 11 inch Tart:

## Ingredients

All Butter Pastry Dough:

1 1/2 sticks (3/4 cup) cold unsalted butter

1 1/2 cups all purpose flour

2 tablespoons sugar

3/4 teaspoon kosher salt

2 to 4 tablespoons ice water

1 1/2 cups pecans

1 1/2 cups walnuts

1 stick (1/2 cup) unsalted butter

1 cup packed light brown sugar

1/2 cup honey

1/2 cup heavy cream

4 ounces bittersweet chocolate

sprinkling of fleur de sel (optional)

## Preparation

Using a food processor, pulse together flour, sugar, kosher salt, and cold butter, just a few times.

It should look coarse and have pea-sized lumps of butter throughout.

Drizzle ice water into processor and pulse until dough just holds together when you squeeze it.

Begin with less water and add more as needed, only pulsing a few times so you won't overwork dough.

Pour dough out on a lightly floured counter and knead it a couple of times to spread butter throughout.

With a pastry scraper or your hands, gather dough together and pat into a round disk.

Cover with plastic wrap and refrigerate for at least an hour, or overnight, until firm.

To roll out dough to fit an 11 inch tart pan (with a removable bottom), use wide wax or parchment paper.

Place dough on lightly floured paper and rolling out using a lightly floured rolling pin.

Turn paper a quarter turn after each roll, so it rolls out evenly.

Continue rolling out the dough, until it measures about 14 inches in diameter.

Transfer rolled out dough to a baking sheet, cover with sheet of wax paper and refrigerate for 10 minutes.

Flip dough over and peel off bottom wax paper.

Carefully lift dough and place into tart pan, gently tucking into corners.

Use rolling pin to cut excess dough from rim; use extra pieces of dough to patch any holes.

Place tart pan on a baking sheet and place back in refrigerator to chill for 30 minutes.

Preheat oven to 400 degrees.

Line pastry shell with foil and cover edges.

Fill with pie weights (raw beans or rice will work), place on middle rack of oven and bake for 35 minutes.

Remove foil and weights from pan; tart shell should be golden.

If dough is undercooked in spots, return it to oven and bake for 3 to 5 minutes more.

Don't worry if pastry shell has shrunk from sides of the pan--this recipe is very forgiving.

Place tart pan on a rack to cool.

Reduce oven temperature to 350 degrees.

In a skillet over medium low heat, toast walnuts and pecans until golden, tossing about 3 or 4 minutes.

Coarsely chop nuts.

Melt butter, light brown sugar, and honey over medium heat in a small saucepan.

Stir and simmer for 1 minute.

Add heavy cream and chopped nuts and simmer for another minute.

Place tart pan back on baking sheet (to catch any drippings).

Pour caramel with nuts into the cooled tart shell.

Put in oven to bake for 30 minutes, turning once midway, until golden brown.

Cool tart in pan on rack.

Melt chopped chocolate in a double boiler or in a metal pan over a saucepan of simmering water.

Stir until smooth and let cool slightly.

Pour melted chocolate into a plastic ziploc bag and snip off the corner with scissors.

Drizzle chocolate over cooled nut tart, going back and forth to make a criss-cross pattern.

Sprinkle with fleur de sel while chocolate is still soft.

Let chocolate set, then cover and chill until ready to serve.

This tart can be made up to 2 days in advance.

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