

MARLEY SPOON



Goey Salted Chocolate Tart

with Hazelnut Praline



40-50min



4 Portions

This mouth-watering (and dead-easy) tart by Marley Spoon recipe developer Yasmin Newman was inspired by the incredible sweets she sampled researching her new cookbook and food lover's adventure, *The Desserts Of New York*. Made with a crumbly cookie crust, milk and dark chocolates, and hazelnut praline, plus sea salt flakes on top to set it all off, it tastes straight out of a patisserie. You ca...

What we send

- cream ⁷
- roasted hazelnuts nuts ¹⁵
- maldon sea salt flakes
- digestive biscuits ¹
- dark chocolate ^{6,7}
- milk chocolate ^{6,7}

What you'll require

- butter ⁷
- caster sugar
- egg ³
- salt

Utensils

- 22cm springform tin
- baking paper
- baking trays
- cooling rack
- fine sieve
- food processor
- small saucepan
- Whisk

- Our veggies come straight from the farm, so please wash them before cooking.

Cooking tip

Alternatively, put biscuits in a zip-lock bag and bash with a rolling pin. Reserve the remaining biscuits for another use.

Allergens

Gluten (1), Egg (3), Soy (6), Milk (7), Tree Nuts (15). May contain traces of other allergens.

Nutrition per serving

Energy 565.0kcal, Fat 42.3g, Proteins 6.1g, Carbs 39.9g



1. Make tart shell

Preheat oven to 160C. Grease and line base and sides of a 22cm springform pan with baking paper. Melt **100g butter**. Put **half the biscuits** in a food processor and process to fine crumbs (see cooking tip). Add butter and **55g (1/4 cup) sugar** and process until mixture resembles wet sand. Tip into pan and press firmly into base and 2.5cm up sides to form a shell.



4. Finish chocolate filling

Add **1 egg** and a **large pinch of fine salt** to the cooled chocolate mixture and whisk well to combine. Strain the chocolate mixture through a fine sieve into the tart shell.



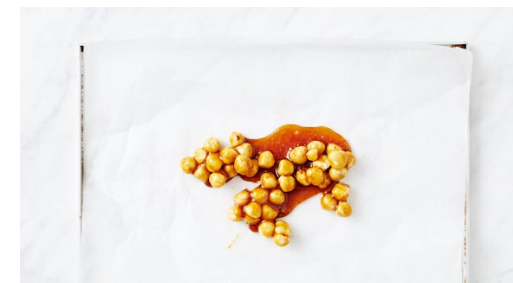
2. Start chocolate filling

Refrigerate tart shell for at least 10 mins to firm or until needed. Meanwhile, put the **cream** in a saucepan over medium heat and bring almost to the boil. Meanwhile, put the **dark chocolate** and **milk chocolate** in a heatproof bowl. Pour the warm cream over the chocolate, stand for 3 mins, then whisk until melted and combined. Cool for 5 mins.



5. Bake tart

Bake the tart for 30 mins or until the surface has a lightly blistered appearance with a slight wobble in the centre. Remove from the oven, put on a cooling rack and set aside to cool to room temperature for at least 30-60 mins. Alternatively, it can be enjoyed while warm.



3. Make hazelnut praline

Meanwhile, put **hazelnuts**, close together, on an oven tray lined with baking paper. Put **55g (1/4 cup) caster sugar** in a clean small saucepan over medium-low heat. Cook, swirling pan occasionally (do not stir), for 3-5 mins until the sugar dissolves and a golden caramel forms. Working quickly, pour the caramel over the hazelnuts to coat. Set aside to cool.



6. Get ready to serve

Coarsely chop the **hazelnut praline**, then scatter over the tart. Scatter over **1 tsp sea salt flakes** (reserve remainder for another use) to serve.