

Hazelnut Dark Chocolate and Salt Flake Tart

I have been very neglectful with tarts on Sparkle Belly Corner. So, I decided to create a decadent chocolate tart with hazelnuts, white chocolate drizzle and (edible) glitter to tart it up sufficiently, to right my ways and bring the tart out of the corner. Because nobody puts a tart in a corner.

INGREDIENTS

Biscuit Crust

1 ½ Cups Shortbread, Crushed (About 200 g Packet of Biscuits)

6 Tbsps. Unsalted Butter, Melted (85 g)

¼ Cup Brown Sugar

Dark Chocolate Hazelnut Filling

350 g Dark Chocolate, Finely Chopped

1 Cup Whipping Cream

4 Tbsps. Unsalted Butter (Room Temperature), Broken Up

½ Cup Hazelnuts, Finely Chopped

Toppings

Sea Salt Flakes

White Chocolate, Melted

Hazelnuts, Chopped

Edible Glitter (Optional)

INSTRUCTIONS

Biscuit Crust

#1 Preheat the oven to 180 degrees Celsius.

#2 Combine the crushed biscuits, the soft butter and the sugar together. Work these together until a crumb is formed.

#3 In a 25 cm (9-inch pan) tart pan, press the mix on the side of the pan and then in the middle; until the pan is covered. Bake for about eight minutes; remove from oven and allow to cool completely.

Dark Chocolate Filling

#1 Throw the hazelnut pieces on the cooled biscuit base.

#2 Add the chopped dark chocolate and butter in a large mixing bowl.



#3 Add the cream to a saucepan and bring it just to a simmer (no more).

#4 Now, add the chocolate-butter-mix to the saucepan and cover immediately with clingfilm or a lid and allow to stand for five minutes switching-off the stove.

#5 After five minutes, stir the mix until the chocolate melts. If there are still pieces that are unmelted, you can melt them on the stove using the double-boiler method (see notes).

Assembling the Tart

#1 Pour the chocolate mix into the tart casing. Allow to set on the kitchen counter overnight or for at least two hours. In the South African hot summer months – take it to the fridge. See notes.

#2 Finish the tart, by either shaving white chocolate over the tart with a grater and sprinkling sea salt and hazelnuts over; or melt the white chocolate in the microwave (first for one minute, then stir and then in ten-second increments until the chocolate is melted) and drizzle over with the sea salt flakes and glitter. TADA!

Notes:

1. DIY double-boiler: Step 1: Simmer a few centimetres of water in a saucepan. Step 2: Stack a metal or glass bowl on top of a saucepan, making sure the bowl fits snugly. Place the mix on the top bowl and melt. See
2. It is preferable for the tart to set at room temperature but in South Africa, room temperature can be flippen hot. So, I used the fridge even if it makes the top of the tart look a little dull. After all, you are decorating it – so no one will know 😊