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chocolate caramel tart

We have no doubt you will go crazy for this combination of chocolate and caramel tart. Finished deliciously with either hazelnuts or Cornish Seasalt and a generous spoonful of Cornish Clotted Cream when serving.



200g plain chocolate, melted

50g plain flour

4 eggs

75g butter, melted

100g golden caster sugar

Cocoa, for dusting

for the pastry:

375g plain flour

Pinch of salt

165g cold butter cubed

90ml cold water

or 500g shortcrust pastry pack rolled to a thickness of a 20p piece

for the caramel:

200g caster sugar

100g chopped hazelnuts

1/2 tsp Cornish Sea Salt

Make the pastry if you are using homemade pastry – Put the flour, salt and the cubes of butter in a large bowl . Use your fingertips to rub the butter into the flour until it resembles coarse breadcrumbs. Using a knife, stir in the cold water to bind the dough together. Wrap the dough in clingfilm and chill for 10-15 minutes before using.

Line a 23cm tart tin with pastry and place in the fridge for 30 minutes to prevent shrinking, and heat the oven to 180C/160C/gas 4.

Bake the pastry blind for 15 minutes, then take the paper out and bake for further five minutes.

Next, mix $\frac{3}{4}$ of the melted chocolate with the eggs, butter, sugar, and flour. Pour into the pastry case, then bake for 8-10 minutes until just set. Decorate with remaining chocolate and dust with cocoa.

For the caramel:

Add the sugar to a large non-stick pan on a medium heat and cook until the sugar turns to a light, golden caramel. Do not stir, but jiggle pan now and then.

Once the caramel has formed, stir in the chopped hazelnuts.

Finally, pour the mix on to a silicon mat and leave to cool for an hour. Roughly chop the nutty caramel and sprinkle over the tart to serve. Alternatively, try topping with Cornish Sea Salt

Enjoy!

Time: preparation, 30 minutes | cooking, 60 minutes

Makes: 1 tart for sharing

<https://www.roddas.co.uk/recipes/recipe/chocolate-caramel-tart/>

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