

Chocolate Praline Caramel Tart

Redd Wood

Tart Shell

1 ½ cups flour
¼ cup cocoa powder
¾ cup unsalted butter, cubed and softened
¾ cup confectioners' sugar
½ tsp salt
2 egg yolks at room temperature

Praline

1 cup blanched raw almonds
1 cup sugar

Caramel

1 ½ cups sugar
¼ cup light corn syrup
½ tsp salt
6 T. unsalted butter
6 T. heavy cream
2 T. creme fraiche

Chocolate Ganache

½ cup heavy cream
¾ cup semi sweet chocolate, chopped

Start with the tart shell: Heat oven to 350 F.

In a mixer combine butter and sugar and cream until mixture is pale and fluffy. Add the yolks and continue to mix till eggs are incorporated and smooth

Combine flour, cocoa powder and salt in a bowl and mix into the wet mixture

Transfer into a 9' fluted tart pan that has a removable bottom. Press the dough into the pan as evenly as possible. Refrigerate for 1hr. Prick the tart shell with a fork all over the bottom and along the sides. Bake for about 20 mins. The tart may seem soft but allow it to cool and it will harden.

Make the caramel: in a large saucepan put sugar, corn syrup and salt with 6 tbsp of water. The water is added to make sure the sugar caramelizes evenly. The sugar should look like wet sand. Bring to a boil and cook without stirring till a candy thermometer reaches 340 F. Remove from heat and whisk in butter, cream and cream fraiche. The mixture will bubble up so it is important to use a tall saucepan. set aside to cool.

Make the praline: place sugar and ¼ cup of water in a pot and cook till 235 F On medium heat, add the almonds and stir constantly till the almond are coated in the sugar and are golden brown. This will take about 10 minutes and you should never walk away from the pot.

Transfer the nuts to a greased pan and let cool. Once cool, put the nuts into a food processor and blend till the consistency of chunky peanut butter.

Using a small butter knife, spread, the praline evenly and as thin as possible onto the bottom of the baked tart shell. Place in the freezer and allow it to chill for 20 minutes. (do not skip this step or else the praline and caramel will mix together.) Pour the caramel on top of the praline layer and smooth out the top. Set aside.

Make the ganache: bring the cream to a simmer and pour over the chocolate in a bowl. Cover with plastic wrap and let the cream and chocolate sit for 1 minute. Slowly stir with a rubber spatula from the center out until the chocolate and cream are completely emulsified. Pour ganache evenly over the tart and refrigerate until set for 2 hours. Sprinkle with sea salt and indulge yourself.