FESTIVE CHOCOLATE TART

Duration: 1h 50min

Servings: 8 people

Level: Medium

Ingredients

TART BASE	AMOUNT
Roasted hazelnuts	2 cups
Pecans	½ cup
Caster sugar	6 Tbsp
Ground cinnamon	1 ½ tsp
Unsalted butter, melted	4 Tbsp

TART FILLING	AMOUNT
Thickened cream	2 cups
Dark chocolate, roughly chopped	340g
Unsalted butter, roughly chopped	6 Tbsp
Orange juice	1 Tbsp

GARNISH
Ferrero Rocher
Chocolate curls
Candied hazelnuts

Festive Chocolate Tart ~ step by step

1. Preheat the oven to 180°C fan forced.
2. In a food processor, blend roasted hazelnuts and pecans finely.
3. Add sugar and cinnamon and pulse to combine.
4. Add melted butter until the nuts become a sandy texture.
5. Brush your tart tin with melted butter or spray with cooking oil lightly.
6. Bake in oven for 18 minutes until golden brown. Let cool, then place in fridge for 20 minutes before completing the ganache.
7. Bring to a gentle simmer the thickened cream and pour over chocolate in a heat proof bowl. Let stand untouched for 5 minutes.
8. With a spatula stir through butter and orange juice until silky.
9. Pour ganache into cold tart tin and pop bubbles with the ganache spatula.
10. Refrigerate for at least an hour uncovered, then decorate with Ferrero Rocher, chocolate curls and candied hazelnuts to taste.
11. TIP

    Use a heated knife to slice the tart for serving.
12. STORAGE

    Best kept in a refrigerator in an airtight container.