

Hazelnut Streusel tartlet, hazelnut shortbread, salted butter caramel |

Recipe for 12 Tartelettes

Description

Crunchy, hazelnut-flavoured tartlet with buttered caramel.

Note

It is possible to make a stronger caramel, its taste being determined by its color.

Ingredients

Hazelnut shortbread

- 350 Gr Flour
- 190 Gr Butter
- 120 Gr Icing sugar
- 45 Gr Hazelnut powder
- 65 Gr Egg

Hazelnut Streusel

- 120 Gr Butter
- 120 Gr Brown sugar
- 175 Gr Hazelnut powder
- 120 Gr Flour
- 1 Gr Sea salt flakes

Salted butter caramel

- 100 Gr Sugar
- 25 Gr Butter
- 100 Gr Cream 35%
- 3 Pinch(es) Sea salt flakes

Preparation

- Preparation time **90 mins**
- Preheat your **Oven** at **365 F°**
- Resting time **45 mins**

Hazelnut shortbread

Cut the cold butter into small cubes.

Pour the sifted dry ingredients into the bowl of the mixer (either by hand or with a sheet of paper in the mixer), and mix until the dough is sandy (like a fine crumble).

Then pour in the egg, finalizing the mixture to form a dough. Let the dough fall to the table, then continue with the palm of your hand to finalize the homogenization of the dough.

Using a rolling pin, roll out the dough to a maximum thickness of 2-3 mm. Make sure the dough is evenly spread over the entire surface. Once the tray or tart ring is dark, leave it in the fridge for around twenty minutes.

Hazelnut Streusel

In a food processor, combine all the ingredients (cold butter cubes).

Blend until smooth and flaky.

Fill the tartlet circles three-quarters full and press the mix into the circle.

Salted butter caramel

In a saucepan, dry-cook the sugar until it turns golden brown. Add the butter and stir. Add the hot cream, whisk and bring to the boil for about 2 minutes, until the mixture is smooth. Ideally, strain the sauce through a sieve.

Bon appétit!