

Whiskey Walnut Tart

A Love and Confections original recipe

Tart Dough Ingredients: *makes enough for 2 tarts

- 560 grams All Purpose Flour
- 225 grams Butter, cold and cut in small cubes
- 225 grams Confectioner's Sugar
- 5 grams Salt
- 158 grams Eggs (roughly 3 large eggs)

Tart Dough Directions:

- Combine first 4 ingredients into the bowl of a stand mixer. Using the paddle attachment, on a low speed, mix the ingredients until the Butter becomes pea-sized and the mixture feels somewhat like sand.
- Add the Eggs, one at a time, and mix until combined. This can be a sticky dough.
- Once mixed, enclose the dough on plastic wrap, shaping it into a rough circle, and let it rest in the refrigerator for at least 2 hours.
- After the dough has chilled and rested, roll the dough out on a floured work surface. Gently place the dough in the tart pan without stretching it. Press it to the bottom, in the corners, and up the sides. Chill in the refrigerator while preparing the filling

Whiskey Walnut Tart Filling Ingredients:

- 1/2 Tart Dough Recipe - I usually make the full recipe then freeze whatever I don't use.
- 4 large Eggs
- 170 grams Dixie Crystals Light Brown Sugar
- 50 grams Molasses
- 50 grams Light Corn Syrup
- 1/2 teaspoon Salt
- 1 teaspoon Nielsen-Massey Vanilla Bean Paste
- 3 tablespoons Bourbon Whiskey
- 40 grams unsalted Butter, melted
- 275 grams California Walnuts, chopped
- 75 grams Pacari 70% Raw Chocolate, melted

Whiskey Walnut Tart Filling Directions:

1. Heat oven to 350F.
2. Whisk the Eggs together in a medium bowl. Using a spatula or spoon, mix in the Brown Sugar, Molasses, Corn Syrup, Salt, Vanilla Bean Paste and Whiskey.
3. Stir in the melted Butter and Walnuts. Remove tart from the refrigerator, place on a sheet pan with sides and fill to the top, with the mixture.
4. Bake for 30-35 minutes, or until the filling is firmly set. Let the tart cool completely before unmolding.
5. Once cool, place tart on serving dish and drizzle with melted chocolate. Enjoy!

