

CHOCOLATE & ALMOND BROWNIE TART

Oh wowie WOW. This is one hell of a sexy slice and a glorious little treat. So, whilst you could completely sack off the entire bake and just bake brownies, we are using that deliciously, rich, fudgy filth to fill a chocolate and almond pastry case and top it with a hazelnut praline and a cloud of lightly whipped, vanilla laden Chantilly cream. It's indulgent, it's naughty, it's salty, sweet, sumptuous and divine. GET IT IN YOU!

Recipe Serves: 12

W Y N
H O E
A U E
T D

PASTRY

125 g Salted Butter*
100 g Icing Sugar**
1 Eggs, whole
150 g '00'/Plain/AP Flour**
60 g Ground Almonds
35 g Black Cocoa Powder**
Marmalade, to glaze

* room temp

** sifted

*** melted

BROWNIE FILLING

200 g Dark Chocolate***
240 g Unsalted Butter***
1 tsp Vanilla Bean Paste
320 g Light Brown Sugar
75 g Ground Almonds
70 g Cocoa Powder**
1 tsp Baking Powder**
4 Large eggs
150 g Milk Chocolate
Handful Milk Chocolate

PRALINE

90 g Roasted Hazelnuts
40 g Blanched Almonds
200 g Caster Sugar
Pinch of Sea Salt

CREAM

700 ml Double Cream
40 g Icing Sugar**
1.5 tsp Vanilla Bean Paste

M
E
T
H
O
D

- First up, let's get the **pastry** made by adding the butter and sugar to a bowl and creaming together until light – don't over aerate at this point so stop as soon as they have combined and the butter is smooth.

- Add in the egg and mix until everything is fully emulsified. This will be a bit of a process where it will go from being separated to looking curdled to finally smooth – if it takes over 5 minutes, don't stress, you are doing it right.

- Add the flour, ground almonds and cocoa to a separate bowl and mix until all the ingredients have combined to avoid you overmixing the pastry in the next step.

- Pour in the flour mix to the main bowl and mix until everything has just come together. It will look like it is too wet and needs more flour – DO NOT ADD MORE FLOUR. Lay out some clingfilm on your worktop, dust with flour and scoop out the dough.

- Press down and shape the dough into a rough disc and flatten with your hands before wrapping tightly in clingfilm and popping in your fridge to sit for about an hour. Don't skip this step of waiting as it will make your pastry a helluva lot easier to roll out once it has chilled.

M
E
T
H
O
D

C
O
N
T
I
N
U
E
D

- Cut out a circle about 1 cm bigger than your 25 cm / 10 inch tart tin and carefully transfer to your tin. Gently nestle in and use a scrap bit of pastry dusted in flour to help you press into the nooks and crannies (don't use your fingertips as the pressure will be too much and your nails will inevitably catch on the pastry).

- Trim any excess pastry off the sides, use a fork to lightly prick the base and place the lined tin into the freezer for at least 2 hours. NOTE: This is super important this is frozen through before baking to minimize pastry shrinkage.

- Preheat your oven to 180°C Fan/200°C/390°F/Gas Mark 6.

- Once frozen, scrumple up some baking paper and sit in your frozen tart case. You want to ensure the baking paper covers all bottom and sides. Pour in your baking beans (or dried rice/pasta) and place in the oven for 24 minutes. Note: placing your tart tin onto a large single baking sheet will help you place in and transfer from the oven.

- Remove from the oven and carefully remove the baking beans and baking paper. Place back in the oven for another 6 to 8 minutes to evenly bake.

- Once baked, allow the pastry to sit in the tart tin and completely cool down. Once cool, use a pastry brush and brush some marmalade or apricot jam over the base and insides of the tart.

- Make the **brownie** mixture by preheating the oven to 160C Fan/180C/360F/Gas Mark 4.

- In a bowl, add the chocolate and butter. Add the bowl to a saucepan filled with water to gently melt. Alternatively place in the microwave and cook in short bursts to melt both butter and chocolate. Mix until smooth and glossy. Leave to one side to cool.

- Add the eggs and sugar to a stand mixer bowl. Mix using the paddle attachment on a high speed for at least 5 mins - we are looking for the mixture to be doubled in volume and it has reached the ribbon stage (ie leaves a trail of batter).

- Once the melted chocolate has cooled slightly, gently pour down the side into the stand mixer bowl whilst the mixer is running on the slowest speed. Allow it to mix for a further minute once everything is added.

- Add the ground almonds, cocoa powder and baking powder to a separate bowl and mix together using a balloon whisk or fork. NOTE: Getting them mixed before they go into the main bowl will prevent you from overmixing. Bye bye sad brownies.

- Add the combined ground almonds and cocoa powder to the stand mixer bowl and fold in gently using a spatula or metal spoon - trying to keep as much air as possible in the mixture. NOTE: remember to scrape down the sides and base of the bowl to ensure there are no hidden flour pockets.

M
E
T
H
O
D

C
O
N
T
I
N
U
E
D

- Once the batter has just combined, transfer the batter to your jam lined cooked pastry tart. Use the back of a spoon to spread out evenly.
- Scatter on top some more chocolate chips (optional) before popping into the oven to bake for 26 to 28 minutes.
- Remove from the oven and DO NOT WORRY IF IT IS WOBBLY. This is the key ingredient to good brownies – a good wobble. Now the hard bit, leave it to cool and set.
- Move onto making the **hazelnut praline**. Add the caster sugar to a large frying pan and place over a medium heat.
- Allow the sugar to gently melt into a caramel before pouring in the nuts. Use a rubber spatula to mix and coat the nuts in the caramel.
- Transfer the sticky mix to greaseproof paper or a silicon mat and leave to harden.
- Once the caramel has set (won't take long – about 20 mins max), pop into a blender and blitz to a fine crumb. NOTE: depending on what blender you have, will depend on how long this will take you. I have a Thermomix which is like a blender on steroids so have some patience on allowing it to break down.
- Use a rubber spatula to scrape down the sides and base and blend again until the crumb goes from sandy to a smooth, thickened paste. Transfer the paste to a piping bag.
- Once the brownie filling has cooled to the touch and is lukewarm, pipe the praline on top of the brownie and use the back of a spoon or an offset palette knife to smooth for an even layer. Leave overnight to completely set. YES OVERNIGHT. DON'T DOUBT ME.
- Before serving, make the **Chantilly** by adding all the ingredients to a bowl and whisking until you reach a soft to medium peak. NOTE: Definitely go on the lesser side because the cream will continue to firm as you scoop it out and work it on top of your tart.
- Either pipe the cream on top of the set tart or use a spoon to scoop and use the back to swirl for a rustic vibe. We want a big, pillowy mound of cream sitting on top.
- If you're feeling extra jazzy, add some chocolate scrapings on top before using a hot knife to slice a perfect slither of filth.