

Love Tart

Crust Layer

1 stick butter, cold
2 cups flour
1 cup sugar
1/2 teaspoon salt
2 egg yolks

Caramel Layer

1/2 cup sugar
1/2 cup cream
1 tablespoon corn syrup
2 tablespoons of butter
pinch of salt
3/4 cup of walnut pieces

Chocolate Ganache Layer

8 ounces bittersweet chocolate
1 cup cream
1/2 stick of butter cut into chunks

Lightly toast the walnuts in a very low temp oven. If you have a toaster oven use it. Once they are toasty remove them from the oven and set aside.

Preheat the oven to 350° F. Gather the ingredients for the crust and a round cake pan.

Put the flour, sugar, and salt into the work bowl of a food processor fitted with blade. Pulse 2-3 times to combine. Chop the butter into chunks and add to the work bowl, pulse 4-6 times. Add the egg yolks, pulse 3-4 times. Dump the dough into the cake pan and spread it evenly across the bottom with more towards the sides. Press it down firmly and at the sides press it so that it climbs up the side of the pan as much as possible. Continue this until it is evenly and firmly distributed. Bake for about 15 minutes or until golden brown. Remove it from the oven and set it aside.

Gather the ingredients for the caramel. You'll need a sturdy, medium sized pan with high sides.

Heat the cream up in the microwave on high for 1 minute.

Add the sugar to the pan and put it on a burner over medium heat. Stir it until it begins to melt. Once the sugar melts and begins to bubble it will turn amber and brown...it may begin to smoke so just remove it from the heat for a second or two and then return it. Always stir.

Add the corn syrup, the salt and the butter. It will foam up and sputter like crazy. Now add the cream, stirring all the time. Continue stirring until it reaches 226° F or about 2 minutes after you add the cream. Pour it into a heat-proof bowl (glass or metal is best) and set it aside.

Gather the ingredients for the ganache. Break the chocolate up into chunks and put it into a heat-proof bowl. Heat the cream in the microwave for 2 minutes or just until it begins to boil. Pour the cream over the chocolate and stir it gently until it's dissolved and melted. Add the chunks of butter and stir until they melt.

To assemble the tart spread the walnuts across the crust. Pour the caramel over the nuts. You may need to nudge them about a bit to get good caramel coverage. Next pour the ganache over the caramel. Smooth out any air bubbles. Refrigerate for 4 hours and then cut and serve.

