

## Chocolate Salted Caramel Tart

### Tart Shell

1 ¼ cups flour

¼ cup ground almonds

¼ cup unsweetened cocoa powder

¼ teaspoon salt

¼ cup sugar

110g cold unsalted butter, cut into cubes.

1 egg

1 teaspoon vanilla extract

2 Tablespoons iced water

Combine flour, ground almonds, cocoa powder, salt and sugar in a bowl.

Add cold cubed butter and mix in with a fork until mixture becomes crumbly.

Add egg, vanilla extract and iced water. Mix until dough is formed.

Form dough into a ball and refrigerate for 30 minutes.

Roll the dough into a circle about 1 ½ inches larger than your tart pan.

Put dough into tart pan and refrigerate for a further 30 minutes.

Prick dough with fork and bake blind for 15 minutes in an oven preheated to 350 F/ 180 C/ Gas Mark 4.

Remove paper and weights and return to oven for a further 10-15 minutes.

Allow to cool before removing from the pan.

### Filling

1 ½ cups sugar

½ cup water

½ cup heavy cream

5 Tablespoons (70g) unsalted butter

1 teaspoon salt

Combine sugar and water in a pan and boil until mixture becomes caramel in colour. Shake the pot occasionally, but do not stir.

Remove from the heat and add cream.

Return to heat and cook for 1-2 minutes more.

Remove from heat and add butter and salt. Stir until smooth.

Fill pastry tart with caramel mixture.

Refrigerate for 4-5 hours.

### Ganache

½ cup heavy cream

120 g (4oz) dark chocolate, chopped.

Heat cream until it just begins to boil.

Pour cream into bowl containing chopped chocolate.

Let it sit 1 minute, then stir until smooth.

Pour over caramel tart.

Refrigerate 2-3 hours before serving.

Sprinkle sea salt crystals onto tart just before serving if desired.