



## Caramel-Hazelnut Mini Tartlets

READY IN



45 min.

SERVINGS



30

CALORIES



163 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

### Ingredients

- 1.5 cups flour
- 6 tablespoons plus light
- 1.3 cups brown sugar packed ()
- 1.3 cups brown sugar packed ()
- 0.5 teaspoon salt
- 3 ounces bittersweet chocolate chopped
- 2 tablespoons sugar
- 7 tablespoons butter unsalted
- 1 teaspoon vanilla extract

- 2 tablespoons water
- 6 tablespoons whipping cream

## Equipment

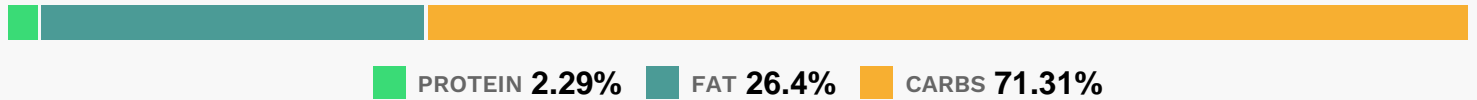
- frying pan
- baking sheet
- sauce pan
- oven
- double boiler
- muffin liners
- measuring cup

## Directions

- Butter 30 metal or silicone mini muffin cups (1- to 1 1/2- tablespoon capacity). Blend flour, sugar, and salt in processor.
- Add butter and blend, using on/off turns, until mixture resembles coarse crumbs.
- Add 5 tablespoons cream and vanilla and blend, using on/off turns, just until mixture begins to clump together, adding more cream by teaspoonfuls if dough is dry. Press 2 teaspoonfuls dough evenly onto bottom and up sides of each prepared mini muffin cup. Pierce tartlet crusts all over with fork. DO AHEAD: Can be made 1 day ahead. Cover and refrigerate.
- Preheat oven to 350°F. Freeze crusts 30 minutes before baking.
- Bake frozen crusts until golden and baked through, about 25 minutes.
- Transfer to rack and cool crusts in muffin cups 10 minutes. Carefully loosen crusts from muffin cups.
- Transfer crusts to rimmed baking sheet and cool completely.
- Place 2 to 3 hazelnuts in each crust.
- Combine brown sugar, butter, corn syrup, 2 tablespoons water, and salt in heavy medium saucepan. Stir over medium heat until sugar dissolves. Bring mixture to boil, then boil 2 minutes without stirring (mixture will bubble up and thicken slightly).
- Remove pan from heat.

- Add cream (mixture will bubble vigorously); stir until smooth.
- Pour caramel into 2-cup measuring cup; cool 10 minutes. Spoon caramel over hazelnuts in crusts, filling crusts almost to top. Refrigerate until caramel begins to firm up slightly, about 1 hour.
- Stir chocolate in top of double boiler set over simmering water until melted and smooth.
- Drizzle melted chocolate over top of tartlets. Chill until chocolate is set, about 30 minutes. DO AHEAD: Mini tartlets can be made 1 day ahead. Keep refrigerated.
- Let tartlets stand at room temperature 1 hour before serving.
- Freezing the tartlet crusts before baking reduces buckling and helps them hold their shape while they bake.

## Nutrition Facts



### Properties

Glycemic Index:5.47, Glycemic Load:4.65, Inflammation Score:-1, Nutrition Score:1.8286956479044%

### Nutrients (% of daily need)

Calories: 163.01kcal (8.15%), Fat: 4.89g (7.53%), Saturated Fat: 3g (18.76%), Carbohydrates: 29.72g (9.91%), Net Carbohydrates: 29.32g (10.66%), Sugar: 24.31g (27.01%), Cholesterol: 10.58mg (3.53%), Sodium: 48.61mg (2.11%), Alcohol: 0.05g (100%), Alcohol %: 0.14% (100%), Protein: 0.96g (1.91%), Manganese: 0.09mg (4.67%), Selenium: 2.75µg (3.93%), Vitamin B1: 0.05mg (3.56%), Iron: 0.61mg (3.4%), Folate: 11.85µg (2.96%), Copper: 0.05mg (2.74%), Vitamin A: 127.15IU (2.54%), Vitamin B2: 0.04mg (2.31%), Calcium: 22.34mg (2.23%), Magnesium: 8.47mg (2.12%), Vitamin B3: 0.42mg (2.09%), Phosphorus: 17.44mg (1.74%), Fiber: 0.4g (1.58%), Potassium: 52.67mg (1.5%), Zinc: 0.15mg (1.03%)