



Caramel-Hazelnut Mini Tartlets

READY IN



45 min.

SERVINGS



30

CALORIES



126 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 1.5 cups all purpose flour
- ☐ 6 tablespoons plus light
- ☐ 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

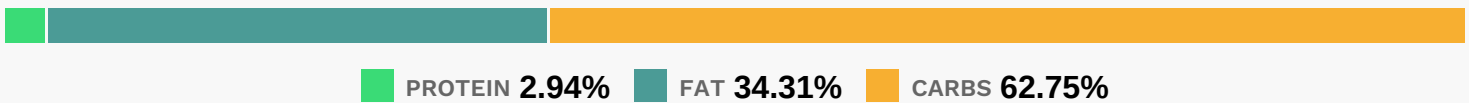
- ☐ frying pan
- ☐ baking sheet
- ☐ sauce pan
- ☐ oven
- ☐ double boiler
- ☐ muffin liners
- ☐ measuring cup

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:1.69999999862974%

Nutrients (% of daily need)

Calories: 125.86kcal (6.29%), Fat: 4.89g (7.53%), Saturated Fat: 3g (18.76%), Carbohydrates: 20.13g (6.71%), Net Carbohydrates: 19.73g (7.18%), Sugar: 14.83g (16.47%), Cholesterol: 10.58mg (3.53%), Sodium: 45.87mg (1.99%), Alcohol: 0.05g (100%), Alcohol %: 0.18% (100%), Protein: 0.94g (1.89%), Manganese: 0.09mg (4.35%), Selenium: 2.63µg (3.76%), Vitamin B1: 0.05mg (3.56%), Iron: 0.54mg (3.02%), Folate: 11.75µg (2.94%), Vitamin A: 127.15IU (2.54%), Copper: 0.05mg (2.51%), Vitamin B2: 0.04mg (2.31%), Vitamin B3: 0.41mg (2.04%), Magnesium: 7.59mg (1.9%), Phosphorus: 17.04mg (1.7%), Fiber: 0.4g (1.58%), Calcium: 14.22mg (1.42%), Potassium: 39.67mg (1.13%), Zinc: 0.15mg (1.01%)