

Engadine nut tart

Description

Shortcrust pastry with walnut-caramel filling



Yield

10 pieces of 370 g, Ø 18 cm



Scheduling

Preparation: 60 minutes

Baking time: 40 minutes/220°C



Nutritional values (100 g or 100 ml)

energy: 2'038 kJ/487 kcal;

fat: 31 g, of which saturated 14 g;

carbohydrates: 47 g, of which sugars 26 g;

protein: 5.2 g; salt 0.3 g

Recipe

Shortcrust pastry (3'695 g)

1'220 g	butter
500 g	icing sugar, without additives
75 g	heavy cream
10 g	table salt
170 g	vanilla cream powder, warm
1'720 g	wheat flour 400

Nut tart filling (3'300 g)

300 g	sugar
260 g	dextrose
260 g	whole milk
600 g	butter
260 g	honey
600 g	glucose syrup
20 g	vanilla sugar
10 g	table salt
990 g	walnut kernels crushed

Production

1

Shortcrust pastry

Place the butter, powdered sugar, heavy cream, and salt in a bowl and mix until smooth. Then combine the vanilla cream powder and wheat flour and add to the butter mixture. Quickly knead all ingredients into a smooth dough. Cover the finished dough with plastic wrap and refrigerate or use immediately.

2

Nut tart filling

Melt the sugar and dextrose. Heat the milk, butter, honey, glucose, vanilla sugar and salt together to 85°C. Pass the walnuts once through the 7 mm roller and sieve out the fine pieces, then cook everything together to 117°C. Leave to cool. Fill the nut cake filling into rings (16 cm Ø, 1.5 cm high) on silicone paper and freeze. Process further.

3

Assembling

Prepare a ring mold (18 cm Ø, 3 cm high). Grease with butter. Line the bottom and sides with nut cake dough 4.5 mm thick. Place the nut cake filling in the lined rings and cover with the dough lid. Prick the surface and score the edge with a pastry wheel.

4

Baking

Bake in a deck oven at 220°C.

Shortly after baking, turn and leave to cool on a piece of cardboard so that the surface remains flat.