

Salted Caramel Chocolate Tarts

Makes about 24 mini tarts.

Adapted from Lucy Waverman's Chocolate Caramel Tarts recipe in the Globe and Mail – March 31, 2012.

These tarts look adorable made in mini muffin tins. Use a cookie cutter 1 inch bigger than the cup to cut out your circles of pastry.

Caramel

1 cup granulated sugar
1/2-cup water
2 teaspoons corn syrup
2/3 cup whipping cream
1/2 teaspoon kosher salt

Pastry

3/4 cup unsalted butter
1/2 teaspoon salt
1/4 cup granulated sugar
2 cups all-purpose flour
1-2 tablespoons cold water

Chocolate

4 ounces dark (70 per cent) chocolate, coarsely chopped
1/2 cup whipping cream
1 egg yolk
1/4 teaspoon vanilla extract

Fleur de sel for finishing tarts

1. Combine sugar, water and corn syrup in a heavy pot. Bring to a boil and boil until sugar turns an amber colour (about 4 to 5 minutes). Remove from heat and stir in cream until well incorporated. Stir occasionally as mixture cools. Mix in salt. Chill until mixture firms up.
2. Place butter, salt and sugar in food processor. Process until mixture is light and fluffy. Add flour and water and just combine. Remove from processor and divide in half. Roll out each half between 2 sheets of parchment paper, until dough is 1/8 of an inch thick. Leave dough

between sheets of parchment and chill for about 30 minutes.

3. Preheat oven to 425 F°.
4. Use a round cookie cutter 1 inch bigger than the cup to cut out your circles of pastry. Ease pastry into tins and, if it cracks or breaks, pat it together again. Be sure to patch any holes. Freeze pastry for 30 minutes. Prick base of pastry with a fork.
5. Bake tartlets 10 to 12 minutes or until golden. Cool in tins. If after 12 minutes the edges of the tarts are brown and the centres are still pale, remove tarts from oven and take each tart out of the muffin pan and place on a baking sheet. Turn off the oven. Place baking sheet with the tarts into the turned off oven for about 15-20 minutes until totally golden brown all over.
6. Remove tart shells before filling them.
7. In a microwave safe bowl heat chopped chocolate and cream on medium heat for 2 minutes. Stir well. If the chocolate is not completely melted heat again, on medium heat, for 30 seconds and stir.
8. Stir in egg and vanilla and continue to stir together until mixture is slightly thickened (about 2 minutes).
9. Cool chocolate mixture.
10. Place cooled caramel mixture into a disposable piping bag. Fill tarts about 2/3 full with caramel mixture.
11. Place cooled chocolate mixture into a second disposable piping bag. Fill tarts to the top with chocolate mixture. Top each tart with a few flakes of Fleur de sel.
12. Refrigerate tarts until chocolate mixture is set.

These tarts will keep well in the fridge for about 2 days.