

Salted Peanut Tart

Cuisine: **French**
Food category: **Pastry**



Author: **Chloé Lasseron**

Company: **Retigo**

Program steps

Preheating:

175 °C

1

 Hot air

 100 %

 Termination by time

 00:20 hh:mm

 175 °C

 100 %



2

 Hot air

 100 %

 Termination by time

 00:30 hh:mm

 170 °C

 100 %



Ingredients - number of portions - 8

Name	Value	Unit
shortcrust pastry	1	pcs
butter soft	60	g
Vergeoise	125	g
honey	110	g
Vanilla extract	5	g
chicken eggs	2	pcs
Peanuts	300	g
sea salt	5	g

Nutrition and allergens

Allergens: 3, 7, Dairy, Egg, Gluten, Peanuts
Minerals: Ca, Co, Cr, Cu, F, Fe, I, Iron, K, Magnesium, Mg, Mn, Na, P, Phosphorus, Potassium, Se, Zinc, Zn
Vitamins: A, B, C, D, E, Folate, K, Kyselina listová, Niacin, Vitamin E

Nutritional value of one portion	Value
Energy	369.4 kJ
Carbohydrate	32.7 g
Fat	24.7 g
Protein	9.8 g
Water	5 g

Directions

Pre-bake the tart crust.

Melt the butter over medium heat and continue cooking, stirring regularly, until it releases a nutty aroma and brown bits form at the bottom of the pan.

Remove from heat, incorporate the brown sugar and honey, then return to low heat, whisking constantly for one minute.

Pour the mixture into a large bowl and let cool.

Add the vanilla, then the eggs one at a time, mixing well after each addition.

Finally, stir in the peanuts.

Pour the filling into the pre-baked tart shell, sprinkle with a pinch of fleur de sel, and bake.

Bake until the center is slightly trembling and the surface is evenly golden.