

Salted Peanut Tart

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



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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.