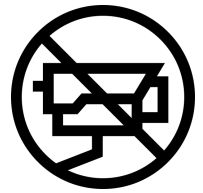


Honey Whisky Pecan Tart

Makes 1 tart.



INGREDIENTS

Tart Shell

- 205g Plain Flour
- 120g Unsalted Butter (cold, cubed)
- 5g Fine Sea Salt
- 3g White Sugar
- Ice Water (approx. 2 Tbsp)

Pecan Filling

- 300g Whole Pecans
- 3 Eggs
- 120g Raw Brown Sugar
- 100g Honey
- 70g Unsalted Butter (melted)
- 1 Tbsp Whisky
- 3 Tsp Vanilla Extract
- ¼ Tsp Fine Sea Salt
- ¼ Tsp Nutmeg

Tart Shell

1. In a mixer with the paddle attachment, mix the flour, salt, and sugar.
2. Add the cold cubed butter and let mix until well-incorporated. Small chunks of butter should remain visible.
3. Add in the ice water tbsp by tbsp until a cohesive mass forms.
4. Refrigerate the dough for 30 mins before rolling out and placing into your parchment-covered tart tin.
5. Blind bake the tart shell (weighing down the middle of the tart) for 30 mins at 190° C.

Pecans

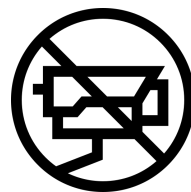
6. Bake the whole pecans on a wire rack for 5 mins at 190°C.
7. Let cool.

Pecan Filling

8. In a mixer with the paddle attachment, cream the eggs, salt, nutmeg and sugar together.
9. Add in the honey, whisky, butter and vanilla extract.
10. Using a spatula, stir in the whole pecans.

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Makes 1 tart.



Pour the filling in



Arrange pecans into circles

Assembly

11. Pour the pecan filling into the tart crust.
12. Quickly arrange several whole pecans in concentric circles.
13. Bake the pecan tart for 28 - 30 mins at 190°C, until the filling sets.
14. After baking, let the pecan tart cool on a wire rack for at least 30 mins before consuming.