



The Pampered Chef®
Decadent Dulce de Leche Tart
Recipe

Plain flour, for dusting

1 packet (450 g) frozen ready-rolled shortcrust pastry (2 rounds), defrosted at room temperature (according to packet directions)

225 g plain chocolate chips, divided

1 packet (200 g) full fat soft cheese

350 g dulce de leche

40 g blanched hazelnuts, lightly toasted (see Chef's Corner)

- 1 Preheat oven to 200°C/fan 180°C/Gas 6. Lightly sprinkle Medium Round Stone with Handles with flour using Flour/Sugar Shaker. Unroll one pastry round onto centre of baking stone. Lightly spray pastry round with water using Kitchen Spritzer. Unroll second pastry round over first pastry round, matching edges and pressing down to seal. Using Baker's Roller®, roll out pastry to edge of baking stone. Fold 1-1.5 cm of pastry edge in towards centre, forming an even border that is thicker and slightly raised; pinch to form a fluted edge (see Chef's Corner). Prick entire bottom surface of pastry with pastry tool. Bake 25-30 minutes or until pastry is cooked and golden brown. Remove baking stone to Stackable Cooling Rack. Immediately sprinkle 175 g of the chocolate chips evenly over pastry base; set aside.
- 2 For filling, combine soft cheese and dulce de leche in Classic Batter Bowl. Microwave, uncovered, on HIGH about 1 minute or until soft cheese begins to melt, stirring after every 20-second interval. Whisk filling with Stainless Whisk until thoroughly combined and smooth. Coarsely chop hazelnuts using Food Chopper.
- 3 To assemble tart, spread melted chocolate chips over pastry base using Small Spreader; sprinkle with half of the nuts. Spread dulce de leche filling evenly over chocolate layer; top with remaining nuts. Place remaining 50 g chocolate chips in Prep Bowl. Microwave, uncovered, on HIGH 1-1½ minutes or until chocolate is melted, stirring after every 20-second interval. Drizzle melted chocolate decoratively over tart. Serve warm.

Yield: Serves 16

Per serving: Energy 1093kJ/262kcal; Protein 4g; Carbohydrate 25.6g; Fat 16.7g; Saturated Fat 7.4g; Fibre 1g; Salt 0.4g

Cook's Tip: If desired, to ensure pastry edges keep their shape and remain raised during baking (to form the sides of the tart), surround outside edge of fluted pastry round with a continuous narrow foil collar (about 2.5 cm high), securing it as closely as possible to pastry edges. Remove foil collar once pastry has been baked.

To lightly toast hazelnuts, place hazelnuts in Small Micro-Cooker®; microwave, uncovered, on HIGH 2-3 minutes or until fragrant and lightly browned, stirring after every 30-second interval.

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