



**Miele**

# Salted caramel, pecan and orange tart

By Shannon Bennett

**3 hours and 30 minutes**

Prep time

**40 minutes**

Cooking time

**16 tarts**

Serves

## INGREDIENTS

### Pâte Sucrée

200 g plain flour  
60 g almond meal  
¼ teaspoon table salt  
125 icing sugar  
125 g butter  
1 egg yolk

### Caramel

140 g Pecan nuts  
80 g white chocolate, chopped  
80 ml cream  
50 g caster sugar  
50 g brown sugar  
50 g caster sugar, extra  
Finely grated zest from 1 orange  
Juice from half an orange (60 ml)  
½ teaspoon Sea Salt, ground

### Miele Accessories

Baking tray

## METHOD

### Pâte Sucrée

1. Pre-heat oven on Intensive Bake at 160°C.
2. Place dry ingredients in the bowl of an electric mixer fitted with the paddle. Add the butter and mix until it resembles breadcrumbs.
3. Add the egg yolk and mix on low speed until it just comes together (don't overmix). Shape into a flat pat, wrap the pastry in plastic wrap and refrigerate for at least 3 hours.
4. Dust with flour and roll the pastry between two sheets of baking paper to 4 mm thickness.
5. Using a 10 cm plain round cutter, cut pastry discs and line 1 cm x 8 cm round tart tins. Prick the base of the tart shell all over with a fork.
6. Place tart shells on the wire rack on shelf position 1 and bake for 12-15 minutes until golden and cooked through.
7. Cool tart shells to room temperature.

### Caramel

1. Place nuts on a baking tray and roast at 160°C for 5 minutes. Cool and chop.
2. Place chopped pecans and white chocolate in a heat proof bowl.
3. Heat the cream in a small pan on low heat, Induction setting 4, until warmed through but not boiling. Set aside.
4. Pre-heat a 24 cm medium frypan on high heat, Induction setting 7-8 until hot. Add 50 g of caster sugar. Shake the pan evenly to cover the base of the pan and cook until melted and just caramel in colour.
5. Add the brown sugar and again shake the pan to distribute, cook until caramel in colour. Add extra 50 g caster sugar, cook until caramel in colour and all sugar has dissolved.
6. Add the zest and juice, stirring well to combine, add the cream and salt. Cook until completely melted through and caramel in colour.
7. Pour the caramel over the pecan nuts and white chocolate and stir well to combine.
8. Spoon the pecan mixture into the pre-baked tart shells and refrigerate until set.

### Note

- Mixture is enough to make one 23 cm tart shell.