

Caramel Pecan Tarts



Makes: 24 individual tarts

Pastry

200g soft butter
200g **Chelsea Soft Brown Sugar** (1 cup)
1 egg (size 7)
210g plain flour (1 ½ cups)
3g baking powder (1 tsp)
3g ground ginger (1 tsp)

Filling

200g **Chelsea White Sugar** (1 cup)
250ml water (1 cup)
250ml cream (1 cup)
175g **Chelsea Golden Syrup** (½ cup)
2 eggs (size 7)
10ml vanilla essence (2 tsp)
270g pecans, chopped chunky

Method

Pastry: Combine the butter and brown sugar in a food processor and mix until smooth and creamy. Add the egg and pulse to mix in. Add the flour, baking powder and ginger and pulse until the mixture comes together to make a dough.

Turn out onto a lightly floured board, knead gently and flatten into a smooth rectangle. Cover and chill for 20 minutes.

Divide the pastry into four and roll each out between two sheets of baking paper. Using a round 7.5cm biscuit cutter, cut out circles of pastry and use to line the holes of two 12 hole muffin tins (standard sized). Chill until required. Pre-heat oven to 180°C conventional bake.

Filling: Place the sugar in the centre of a medium saucepan and pour the water around it, heat gently until the sugar has dissolved stirring occasionally. Increase the heat to medium-high and boil for 6-8 minutes without stirring until the mixture starts to caramelize; swirl the pan until the colour is evenly a dark caramel brown. Remove from the heat and very carefully add the cream then the golden syrup (be careful as it will bubble up). Let cool for at least 5 minutes then whisk in the eggs and vanilla.

Divide the pecans between the pastry nests and pour over the caramel until ¾ full. Bake for 20-25 minutes until the pastry is golden and the filling has set.

Variations

- Other nuts such as macadamias, peanuts, almonds or cashews can be used instead of pecans.
- Sprinkle the nuts with chocolate chips for a choc-nut version.
- A mixture of dried cranberries and nuts can be used.

Nutrition

Contains gluten (wheat), dairy, eggs and nuts.



Service

Pastry can be stored in the refrigerator until ready to use, allow it to come to almost room temperature before rolling out so that it is soft and malleable.

The filling can be made in advance and stored refrigerated, stir well before using.

Dust liberally with Chelsea Icing Sugar and stack on a cake stand as an impulse item.

For Christmas, cut a star shape out a baking paper and use as a stencil for dusting icing sugar over.

Store in an air tight container for up to a week.

TOTAL COST*	\$10.22
COST PER PORTION	\$0.43
GROSS PROFIT %	70%
SALES TAX %	15%
MIN. SELLING PRICE (per portion)	\$1.63

*Cost based on average wholesale prices March 2016



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