

# Mixed Berry Tart with Hazelnut Crust & Hazelnut Crisp

Chez Chloe @ wendyellenthomas.com

## **Ingredients:**

### **Hazelnut Crust:**

1/4 cup skinned and coarsely ground hazelnuts

1/4 cup powdered sugar

1 cup unbleached all-purpose flour

1 large egg yolk

Pinch of salt

1/2 cup (1 stick) unsalted butter, chilled and cut into 10 slices

PREHEAT oven to 400° F.

Put nuts and powdered sugar in food processor. Pulse until nuts are finely ground. Add flour and salt and pulse until combined. Add butter, pulse until the mixture resembles coarse cornmeal with a few pea-sized chunks of butter. Place into a bowl add the yolk. If the dough is dry, add up to 50ml cold water, 1 teaspoon at a time. Gather up the dough. Press the dough firmly and evenly onto the bottom and sides of six ungreased individual mini tart pans with removable bottom. Place on a baking sheet and put in the freezer for up to 15 minutes before baking.

### **Filling:**

6 cups frozen mixed berries

1 sugar

2 T cornstarch

squeeze of lemon

Mix all together and fill individual tart pans.

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### **Hazelnut Crisp Topping**

1 cup all purpose flour

½ cup oats

1/3 cup unsweetened shredded coconut

1 cup brown sugar

½ cup (1 stick) butter softened at room temp

½ chopped hazelnuts

Mix dry ingredients into soft butter. Place in fridge for up to 30 minutes. Strewn smaller and bigger chunks on top of tart.

### **Put together:**

Fill tart shells full with mixed berries and top with crisp.

Bake at 400° for 20 minutes drop temperature to 375° for another 20-30 minutes till bubbling. Let cool.