


# Almond Amaretto Tarts

 Serving: 12

 Cooking Time: 20 mins

 Level: Easy



## INGREDIENTS

### Tart Crust – Patê Sucrée:

1 1/3 cups flour, all-purpose  
 1/8 cup sugar  
 1/2 teaspoon salt  
 1 egg yolk  
 4 ounces butter, unsalted, COLD  
 2-4 tablespoons heavy cream

### Frangipane Filling & Caramel Nut Topping:

Frangipane (Almond) filling  
 1/2 cup almonds or almond flour  
 1 tablespoon flour, all-purpose  
 3 tablespoons butter, unsalted  
 1/4 cup sugar  
 1/8 teaspoon salt  
 1 egg

### Amaretto Caramel Topping:

1 cup sugar  
 1/3 cup water  
 1/3 cup heavy cream  
 2 tablespoons butter  
 1/2 teaspoon salt  
 1/4 teaspoon vanilla extract  
 1-2 tablespoons amaretto liquor  
 1 cup nuts, optional

## PREPARATION

### Tart Crust – Patê Sucrée:

1. Combine flour, salt and sugar in a stand mixer. Add butter and beat. Add the egg and 1 tablespoon of heavy cream.
2. Slowly add cream until the mixture starts to form larger pieces of dough. Stop as soon as it starts to come together into large pieces.
3. Remove dough and place in plastic wrap in disk. Refrigerate for at least 45 minutes.
4. Remove dough after chilled and pre-heat oven to 350 F.
5. Working quickly to keep cool, roll out dough to desired thickness. Cut out for tart mold.
6. Press into mold. Poke holes into dough bottom with fork. Place in freezer until harder and set.
7. Make filling. Continue with instructions below:

### Frangipane Filling & Caramel Nut Topping:

1. FRANGIPANE: Combine almonds, sugar and 1 T flour. Pulse in food processor until fine. Add butter, egg, vanilla, salt.
2. CARAMEL: Combine 1 cup sugar and 1/3 c water over medium-high heat. Boil until medium amber color. Mix in heavy cream and remove from heat. After the bubbling stops– add butter, salt, vanilla, amaretto.
3. Fill shells about 1/3 with filling. Bake until shells are golden and filling firm to touch.
4. Remove and allow to cool.
5. Top filled tarts with nuts of choice and top with caramel mixture.