



Tarte aux Noix

Preparation: 15 min

Cooking: 30 min

you need :

for the dough :

270 g flour

150g butter

2 tablespoons of sugar

1 pinch of salt

For the nut cream :

225 g walnut kernels

3 tablespoons of honey

30 cl of fresh cream

3 egg yolks

100g caster sugar

Preparation :

For the dough :

knead the butter

flour, sugar and salt.

Gradually add lukewarm water to form a ball.

Leave the dough to rest in a cool place, but out of the refrigerator for 1 hour.

Preheat the oven to 180 ° C

For the nut cream :

set aside the most beautiful kernels for decoration. Reduce the others to pieces.

For the caramel, melt the sugar with 1/2 glass of water and wait for it to color slightly.

Off the heat, put the cream, honey, walnuts and stir.

Then add the egg yolks.

Place the preparation on the dough spread out in a buttered pie dish.

Bake for 30 min.

Place the walnut kernels to decorate 5 min before the end of cooking.