

## ***CHOCOLATE HAZELNUT TARTLETS***

*(from the Bewitching Kitchen, inspired by [Carole Bloom](#))*

makes about 8, depending on the size of your molds

for the shells:

120 g cup all-purpose flour

2 tablespoons granulated sugar

1/8 tsp baking powder

pinch of salt

zest of 1/2 orange

45 g butter, cut in small pieces and very cold

1 egg yolk

1 tablespoon heavy cream (or a little more depending on the final texture of the dough)

for the filling:

100g unsalted butter, softened

100g powdered sugar

75g eggs

12g cornstarch

80g hazelnuts flour

60g mini chocolate chips (the smallest you can find)

to decorate (optional)

drizzle of candy melts or chocolate

sprinkles of your choice

Add to a food processor the flour, sugar, baking powder, salt, and orange zest. Pulse until all is combined and the orange zest very fragrant. Add the chilled butter, pulse a few times until the butter is cut in small pieces. Whisk the egg yolk, and one tablespoon of cream in a little bowl. With the processor running, pour this mixture and wait until the mixture starts to form a dough. If needed, add a little more heavy cream. Shape the dough into a flat disk and place in the fridge for 15 minutes. If you prefer leave it longer, I like to use it while it is still very pliable.

Roll out the dough until it is about 12 inches in diameter, and cut circles that will allow it to fit inside and all the way up your molds. Place the filled molds in the freezer for 20 minutes or longer, as you make the filling and heat your oven to 350F.

Make the filling: Beat the butter and sugar until smooth. I used a handheld mixer. Slowly add the eggs and beat again. Add the cornstarch and hazelnut flour and mix to combine, then finally fold in the chocolate chips. Pipe that mixture into the unbaked, frozen tart shells and then bake until the filling is set, about 25 minutes, but check at 20 minutes.