Honey Whisky Pecan Tart

Makes 1 tart.

INGREDIENTS

Tart Shell
- 205g Plain Flour
- 120g Unsalted Butter (cold, cubed)
- 5g Fine Sea Salt
- 3g White Sugar
- Ice Water (approx. 2 Tbsp)

Pecan Filling
- 300g Whole Pecans
- 3 Eggs
- 120g Raw Brown Sugar
- 100g Honey
- 70g Unsalted Butter (melted)
- 1 Tbsp Whisky
- 3 Tsp Vanilla Extract
- ¼ Tsp Fine Sea Salt
- ¼ Tsp Nutmeg

Tart Shell
1. In a mixer with the paddle attachment, mix the flour, salt, and sugar.
2. Add the cold cubed butter and let mix until well-incorporated. Small chunks of butter should remain visible.
3. Add in the ice water tbsp by tbsp until a cohesive mass forms.
4. Refrigerate the dough for 30 mins before rolling out and placing into your parchment-covered tart tin.
5. Blind bake the tart shell (weighing down the middle of the tart) for 30 mins at 190°C.

Pecans
6. Bake the whole pecans on a wire rack for 5 mins at 190°C.
7. Let cool.

Pecan Filling
8. In a mixer with the paddle attachment, cream the eggs, salt, nutmeg and sugar together.
9. Add in the honey, whisky, butter and vanilla extract.
10. Using a spatula, stir in the whole pecans.

Inspired by Bon Appetit’s Bourbon Pecan Tart and Southern Living’s Caramel Pecan Tart
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Assembly
11. Pour the pecan filling into the tart crust.
12. Quickly arrange several whole pecans in concentric circles.
13. Bake the pecan tart for 28 - 30 mins at 190°C, until the filling sets.
14. After baking, let the pecan tart cool on a wire rack for at least 30 mins before consuming.