

Salted Chocolate Caramel Pecan Tart - Morton Fine Sea Salt and Morton Coarse Sea Salt

Salt is the star of this gorgeous tart, bursting with nutty pecans, rich chocolate and creamy salted caramel. Morton Fine Sea Salt's texture ensures that your pie dough is balanced throughout. Use Morton's Kosher Salt to add seasoning and texture to your chocolate filling. Always finish with a sprinkle of Morton Coarse Sea Salt to bring the most flavor out of your dish.

Yield: 10 to 12 servings

Active Time: 35 minutes

Total Time: 4 hours

Ingredients:

For the pie dough:

1 1/4 cups flour

1/2 teaspoon Morton Fine Sea Salt

1 stick butter, cubed and chilled

2 tablespoons ice water

For the filling:

2 cups pecans, toasted and chopped

1 1/4 cups sugar

1/3 cup corn syrup

1/3 cup heavy cream

1 vanilla bean, scraped

2 tablespoons bourbon

1 1/2 ounces semisweet chocolate, chopped

2 tablespoons unsalted butter

1/2 teaspoon Morton Kosher Salt

1 teaspoon Morton Coarse Sea Salt, for garnish

Method:

For the Crust: In the bowl of a food processor fitted with the blade attachment, place flour and salt and pulse to combine. Add butter to the processor and pulse until the mixture resembles a coarse meal. With the processor running, slowly drizzle in ice water until the mixture comes together and begins to form a ball. Knead the dough a few times by hand if necessary, then flatten into a disk and wrap in plastic wrap. Refrigerate for at least one hour.

Preheat oven to 350 degrees Fahrenheit. Roll out the crust on a lightly floured surface to 1/4-inch thick and press into a 10-inch tart pan with a removable bottom. Use a fork to poke holes in the crust. Line tart crust with parchment paper and bake with dried beans or pie weights for 15 minutes. Remove weights and bake crust for 15 more minutes, until golden brown.

For the filling: In a medium saucepan over medium heat, add the sugar and corn syrup. Cook until the color of a dark copper penny. Remove from heat and stir in cream, vanilla bean and

bourbon. Whisk in chocolate, butter and kosher salt, whisking until the mixture is homogenous. Stir in pecans, and pour the mixture into the baked tart shell. Sprinkle with coarse sea salt. Leave tart at room temperature for 1 to 2 hours before serving.