



Bündner Nusstorte

Serves 12 (24 to 26cm tart tin)

Ingredients

- Pâte sucrée (sweet pastry)
 - 150g butter, soft
 - 130g powder sugar
 - 45g almond powder (ground)
 - 10g egg
 - 300g flour
 - pinch of salt
 - 1/8 Vanilla bean
- For the walnut caramel
 - 250ml glucose syrup
 - 250ml cream
 - 25g butter
 - 320g sugar
 - 125ml whole milk
 - 75g honey
 - 280g chopped walnuts



Instructions

For the pâte sucrée

Sieve the flour, powdered sugar, and salt together, then rub in the butter and the vanilla into the flour sugar, until it resembles fine breadcrumbs, add the beaten egg and work into a dough (do not work it reather push it together). Wrap and chill the dough for half an hour. Roll out 2/3 of the dough and use it to line a loose bottomed flan tin 24-26cm in diameter. Do not trim the excess pastry as you should aim to leave an overlap of 3 cm. Wrap and return the remaining pastry dough to the refrigerator while you prepare the filling.

For the filling

Place all ingredients except the walnuts into a saucepan and stir until the sugar is dissolved. Once the sugar is dissolved stop stirring but continue to heat until the mixture reaches 115°C take off the heat and add the chopped walnuts, set aside to cool down.

For the tart

Fill the pie base with the cooled down walnut caramel filling, then roll out a lid and place it over the tart. Seal the edges well. Prick the surface with a fork. Bake at 220°C for the first 10 minutes then reduce the heat to 180°C and bake until the tart is a light golden brown, about 30 minutes more.