



Hazelnut Tassies



Ingredients:

For the dough: 2 cups unbleached flour (we use Shepherd's Grain low-gluten flour)
8 oz. unsalted butter, cut into 1-inch cubes
6 oz cream cheese

For the filling: 1 cup roasted, skinned hazelnuts
3/4 cup brown sugar
1 egg
1 tsp. vanilla extract
1/4 tsp. fine sea salt
1 Tbsp. melted butter

Instructions:

For the dough: In a food processor fitted with a blade attachment, pulse all ingredients until the ingredients are equally distributed, and the dough comes together in a mass.

Divide the dough into 24 pieces.

Roll each piece into a ball; using your thumbs, press evenly into the bottom and sides of each muffin cup.

For the filling: Pulse all ingredients in a food processor fitted with a blade attachment, just until the ingredients are incorporated.

Divide the filling equally among the cups (you may use a small piping bag or a spoon to accomplish this.)

Bake the Tassies in the preheated oven until they are lightly browned, and the filling has set (approximately 15 minutes.)

Cool for 10 minutes, then turn out of the pans (this will be easier while the Tassies are still a bit warm.)

Optional: For the ganache: 8 oz. dark chocolate (at least 60% chocolate mass)
4 oz heavy cream

Over a double boiler, melt the dark chocolate.

Whisk in the cold cream until the mixture is satiny.

When the Tassies are completely cool, top each with a dollop of ganache and a whole roasted hazelnut.

Yield: 2 dozen.

Recipe courtesy of Elizabeth Beekley, Two Tarts Bakery