

## Caramel Tart

Serves 14

Cal 323

### Brown Butter

113 g Salted Butter

### Brown Butter Crust

Browned butter (93g), slightly cooled

120 g all-purpose flour

50 g granulated sugar

### Salted Caramel Filling

300 g granulated sugar

20 mL water

56 g salted butter, room temperature

120 mL heavy whipping cream

½ tsp fine sea salt

1 tsp vanilla extract

### Brown Sugar Meringue

3 large eggs (120g) whites, room temperature

135 g light brown sugar

1 tsp vanilla extract

### Brown Butter

1. Brown the **butter** by heating in a saucepan over medium heat, while stirring intermittently. It will melt, bubble, foam and then the milk solids will toast and settle on the bottom.
2. Allow the butter to **cool for 15-30 minutes** so it's not piping hot. Grease a shallow 23-cm tart pan and set it aside.

### Crust

1. In a small bowl, combine the **brown butter** with the **flour** and **sugar**, mixing just until it looks like cookie dough.
2. Spread the dough into the prepared pan, bringing it up on the sides and trimming off any excess. Freeze until it's solid, **about 30 minutes**.
3. Preheat the oven to **180°C** and place a sheet of parchment paper on top of the dough and then fill it with pie weights, dry rice, or dry beans.
4. Bake for **about 16 minutes**, then remove the weights. Finish baking for **about 5-7 minutes**, until the crust is golden brown. Allow the crust to cool to room temperature.

### Salted Caramel Sauce

1. Place the **sugar** and **water** in a medium size heavy bottom sauce pan. Swirl the pan until the sugar is immersed in water.
2. Place the saucepan over medium heat and allow the sugar to fully dissolve in the water, gently swirling the pan every minute or so.
3. Bring the sugar and water to a **simmer** and lower the heat to **low**. Place the lid on the pan and allow the mixture to simmer until the color begins to darken to a light amber



color, this should take **about 10 minutes**. Make sure to remove the lid and check the color **at least every minute**.

4. You can gently swirl the pan every couple of minutes but DO NOT STIR IT WITH ANYTHING. If there are crystalized pieces of sugar on the sides of the pan, the steam running down from the lid should dissolve them but if it doesn't, you can use a pastry brush wet with water to brush them away.
5. Once the sugar is a dark amber color, remove it from the heat.
6. Stir in the **butter** until it's melted, then add the **heavy cream**, whisking until the caramel is smooth.
7. Pour the caramel sauce in a heat proof jar and stir in the **salt** and **vanilla extract**.
8. Allow it to cool until it's not piping hot, **about an hour**. Then pour on top of the cooled crust and allow it to cool completely. Refrigerate until the caramel is set.

### **Brown Sugar Meringue**

1. Bring a small pot with **120 ml water** to a boil and lower the heat to simmer.
2. Place the egg whites and **brown sugar** in the bowl of a stand mixer and place the bowl over the **simmering water for 5-10 minutes**, whisking intermittently until the granulated sugar is completely dissolved (if you're taking a temperature, take the eggs up to **71°C**).
3. Once the sugar is dissolved, remove the bowl of egg whites from the heat. Use the whisk attachment to beat the egg whites with the sugar.
4. **Beat for about 5 minutes** on full speed and then add the vanilla, mixing just until it's combined.
5. Spread meringue on the tart and use a culinary torch to toast the top of the meringue. Serve fresh or refrigerate until serving.

How to brown butter:

<https://baranbakery.com/how-to-brown-butter/>

Salted Caramel Sauce:

<https://baranbakery.com/homemade-salted-caramel-sauce/>

Tart:

<https://baranbakery.com/caramel-tart/>