

## Walnut praline and salted chocolate tarts

### For the base

- 1 packet bourbon biscuits, crushed
- 70g butter, melted

### For the filling

- 250g dark chocolate, chopped (Noviblock)
- 250g double cream
- 250g brown sugar
- 1 tsp pink salt flakes

### For the praline

- 60g walnuts, toasted
- 100g caster sugar
- 2-3 tbsp water

### Method:

Start by mixing together the crushed biscuits and butter, then press into the base and sides of your individual tart tins. Place into the fridge to set while you make the filling.

For the filling, place all the ingredients in a bowl set over a pan of hot water and cook for 7-8 minutes until melted together and the sugar has dissolved. Pour this mixture over your biscuit bases and allow to set in the fridge for 2-3 hours. Before you are ready to serve, make the praline by cooking together the sugar and water in a clean pan until the sugar begins to caramelize into a caramel. Pour this mixture over the toasted walnuts and allow to cool down completely. Chop up roughly and serve on top of the salted chocolate tarts.