PREP: 30 minutes + Chilling
COOK: 25 minutes
SERVES: 10

Chocolate Nutella Mousse Tart

This show-stopping Nutella mousse tart is completely decadent and delicious. Made of a rich hazelnut crust with Vanilla and a super creamy mousse, this tart is lush!

Ingredients

Hazelnut Crust

1 ½ cups (225g) plain flour

1 ½ cups (150g) hazelnut meal (or almond meal)

1/2 cup (75g) icing sugar

190g unsalted butter, chilled, cut into cubes

½ tsp salt

1 tsp Queen Vanilla Bean Paste

2 large egg yolks

Nutella Mousse Layer

Method - Hazelnut Crust

STEP 1

Process flour, hazelnut meal (or almond meal if using), butter and icing sugar in food processor* to create fine breadcrumbs. Add egg yolk and Vanilla Bean Paste and process until pastry starts to come together. Bring together in a ball, wrap in cling wrap and chill in fridge for 30 minutes.

STEP 2

Grease a 24cm fluted tart tin 4cm deep. Preheat oven to 190°C (fan forced).

STEP 3

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Ingredients

1 tsp Queen Organic Vanilla Extract

1 sachet (12g) Queen Gelatine Powder

2 tbsp (40ml) boiling water

1/4 cup (75g) caster sugar

2 tbsp (20g) cocoa powder

1 ½ cups (375ml) thickened cream, cold

100g Nutella or hazelnut spread

Ganache

120g dark cooking chocolate

½ cup (125ml) thickened cream

½ cup (60g) hazelnuts

Method - Hazelnut Crust

Roll pastry out to 5mm thick, place into tart tin, patching any tears with more pastry. Line the base and sides of the uncooked pastry case with non-stick baking paper. Fill with rice, dried beans, or metal/ceramic baking weights. Bake for 15 minutes.

STEP 4

Remove pastry from oven and remove paper and weights. Return to oven for 10 minutes before removing and setting aside to cool.

Method - Nutella Mousse

STEP 1

In a small bowl, combine boiling water and Gelatine. Stir until completely dissolved. Set aside.

STEP 2

Combine sugar, cocoa and cream in a large mixing bowl. Whip to firm peaks using a hand or stand mixer, then add Nutella, Vanilla Extract and gelatine mixture. Continue to whip until combined.

STEP 3

Spoon and smooth mixture into cooled tart case (try and make this quite flat and even as a good base for the ganache). Refrigerate for 3 hours or until set.

Method - Ganache

STEP 1

Place chocolate in a bowl. Set aside. Gently heat cream in a saucepan over a low heat until it reaches a simmer. Pour over chocolate and allow to sit for 3 minutes before stirring until smooth. Set aside to cool slightly (will take about 30-45 minutes in the fridge to be a nice consistency for spreading on the tart).

STEP 2

Smooth ganache over the top of the tart and top with roughly chopped hazelnuts. Cut with a hot knife and serve with a dollop of whipped cream.

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