

# Pumpkin tartlets with hazelnuts

Preparation :  
**20 minutes**

Cooking time :  
**15 minutes**

Difficulty :  
**Easy**



 **SERVES 6**

## INGREDIENTS



- 300 g of shortcrust pastry
- 500 g of pumpkin
- 100 ground hazelnuts
- 6 whole hazelnuts
- 2 eggs
- 100 g of caster sugar
- 60 g of butter
- 1 desert spoon of flour

## PREPARATION

Pre-heat the oven to 180° (gas-mark 6). Roll out the pastry on a board coated with flour and use it to form the base of 6 greased tart moulds.

Peel the pumpkin and cut the flesh into cubes. Steam them for 10 minutes.

Use a fork to break up the pumpkin and then mix in ground hazelnuts, caster sugar and eggs.

Blend together and then divide out into the tarts.

Put a single whole hazelnut on top of each one.

Cook in the oven for 15 minutes. Leave to cool before removing from the moulds.



*Hazelnuts are picked from hazel bushes and come from France and Turkey.*