

The Simply Luxurious Kitchen

Seasonal fare
to elevate the
everyday meal



Season 4 — Layers of Flavor

Recipes

The Simply Luxurious Kitchen will help viewers to discover how to enjoy the everyday cooking that will elevate the quality of our lives. Incorporating seasonal fare and sharing skills and ideas that will help you navigate successfully in your own kitchen, viewers will discover how to “dance” so to speak with the produce and necessary cooking fundamentals honing the methods to making a delicious vinaigrette or a salad with the produce you happened to find at your local market, or an appetizer with what is available in the refrigerator, so that year-round you can make delicious, yet simple meals. Ultimately, the new addition to TSL destination is to enable viewers to feel confident as well as enjoy stepping into the kitchen, so that they can become the chef of not only their meals, but of their lives.

For each of the recipes shared below, there is an accompanying video taking you into Shannon’s kitchen and showing you how to cook and/bake each recipe. Simply click or copy & paste the corresponding URL for each of the episodes included in this season to view the cooking show and discover how to enjoy stepping into your kitchen.

Episode #1 — Moules Provençal

<https://thesimplyluxuriouslife.com/vodcasts4e1/>

Episode #2 — Salmon with Crème Fraîche, Dill, Wine and Caper Sauce

<https://thesimplyluxuriouslife.com/vodcasts4e2/>

Episode #3 — Peach Tart (or pie) with a Twist

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Episode #4 — A Flavor-filled, Flourless Gâteau au Chocolat (chocolate cake)

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Episode #5 — 2 Lentil recipes: (1) Roasted Sweet Potato & Lentil Salad; (2) Lentil, Olive & Raisin Salad

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Episode #6 — Pear & Thyme Galette

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Episode #7 — 2 Celery Root (aka Celeriac) recipes: (1) Sautéed Scallops and

Celery Root w/Crème Fraîche Purée and Herb Drizzle; (2) Vero’s Apéro Nibble: Grated Celery Root in white wine dressing topped w/Fresh Crab

<https://thesimplyluxuriouslife.com/vodcasts4e7/>

Episode #8 — A No-Bake Chocolate & Candied Hazelnut Tart

<https://thesimplyluxuriouslife.com/vodcasts4e8/>

Episode #1

(2 pages)



Moules Provençal

French chef Raymond Blanc shares his recipe for Moules Provençal in his latest cookbook (2021) Simply Raymond: Recipes from Home. I have adapted it slightly to work with what was available in my garden and what worked best for entertaining. Simple, easy to enjoy and easy to clean up. :)

Prep Time 10 minutes

Cook Time 10 minutes

Total Time 20 minutes

Author Simply Luxurious

Ingredients

Herb Butter

- 2 small shallots (or one large shallot) roughly chopped
- 1 clove garlic
- 2 handfuls fresh flat leaf parsley
- 60 grams panko (or bread crumbs) Keep a handful or so extra for sprinkling on top of the mussels before you place them under the grill to brown.
- 180 grams unsalted butter
- 1-2 tsp fleur de sel
- 2-4 Tbsp water depending upon the viscosity of the spread

Moules (Mussels)

- 3-4 sm shallots or 1 small white or sweet onion
- 1 1/2 lb moules, fresh (mussels)
- 2 Tbsp unsalted butter
- 2 large bay leaves
- 4 sprigs fresh thyme
- 100 ml (or 1/2 cup) of dry white wine

Instructions

Herb Butter

1. Using a food processor, place the parsley, garlic clove, shallots, breadcrumbs and butter into the canister and pulse to combine and chop finely. Add the water last, one tablespoon at a time to determine when the spread reaches the consistency of butter (don't let it get too easily spreadable).
2. Set aside the herb butter. Keep at room temperature so that it is easily spreadable when the moules are ready to be prepared.

Moules

1. Preheat the oven to Broil.
2. Using a large saucepan or Dutch oven, melt the butter over medium heat. Add the shallots, bay leaves and thyme. Cook for about one minute. The shallots will have just begun turning translucent. They will continue to cook once the moules are added.
3. Increase the heat to medium-high. Add the moules. Add the white wine and cover for 2-3 minutes. The moules will begin to open up prompted by the steam. After 2-3 minutes, remove the lid. Most, if not all, moules should be opened. Remove the saucepan from the heat, and remove any moules that did not open.
4. Strain out the liquid (using in a later recipe as broth - risotto for example). Remove the top shell from each of the moules (or the shell that is not connected to the moules itself. Discard. Place the moules in their half-shells on a parchment lined baking sheet. Separate each moule from its shell, so that it sits in it, but can easily be enjoyed when eaten.
5. Using a small spatula, spread the herb butter over the top of each moule in its half shell. Leave just enough uncovered to reveal what is underneath. Sprinkle with a dash of more bread crumbs and place in the oven under the broiler until golden brown (about 3-5 minutes).
6. Place on a large platter. Enjoy with the white wine you cooked the moules in over the stovetop or a crisp Provençal rosé. Freshly made crusty artisan bread would be delicious to clean up any extra melted herb butter.

Episode #2



Salmon with Crème Fraîche Dill, Wine & Caper Sauce

A simple, seemingly decadent, yet healthy satiating salmon dish, ready to enjoy in 20 minutes.

Prep Time 5 minutes

Cook Time 10 minutes

Total Time 15 minutes

Author Simply Luxurious

Ingredients

- 1-2 servings of King salmon or Sockeye Salmon
- 1 medium shallot, finely diced
- 2-3 Tbsp crème fraîche if you don't have crème fraîche, a simple substitute is unsalted butter
- 1-2 Tbsp freshly chopped dill
- 1/4 cup dry white wine
- fleur de sel and freshly ground pepper to season the salmon prior to cooking
- 2 Tbsp extra virgin olive oil for the skillet, salmon
- 1-2 Tbsp unsalted butter
- 1-2 tsp capers (drained)

Instructions

1. Prepare the salmon by seasoning the non-skin side with salt and pepper. In a skillet over medium heat, drizzle 1-2 tablespoons of olive oil and place the salmon skin side down.
2. While you are making the salmon and the sauce, begin roasting the vegetables in the oven - season with salt and pepper, drizzle and toss with olive oil and bake at 350 for 20 minutes.
3. While the salmon is cooking on the first side, begin the sauce in a small sauce pan over medium heat. (1) Begin by adding the 2 tablespoons of butter and melt, (2) then add the chopped shallots. Cook for about 1-2 minutes - they won't be entirely transparent yet; that's what you want as they will continue to cook after you add the remaining ingredients. (3) Add the chopped dill and capers, the fragrance in the kitchen is going to dazzle your senses. :) (4) Add the wine and cook until 2/3 of what you added of the wine remains. (5) Then add the crème fraîche. Let the sauce warm back up as the crème fraîche will cool it down initially. Remove from the heat once warmed back up as you don't need to cook anything else regarding the sauce.
4. Flip the salmon after 4-5 minutes (depending upon how thin the fillet or serving is). Cook for 2-3 minutes more. Do not cook until entirely done, as you will let it rest for about 3-5 minutes. You want a soft pink throughout the salmon, but not a bright pink. The meat should fall on its own only with the slightly nudge of a fork.
5. Plate your salmon, then top with the warm sauce. Pair with your roasted vegetables and a glass of the wine you used to cook, and you are set for a delicious meal. Enjoy!

Episode #3

(2 pages)



Peach Tart (or pie) with a Twist!

Okay, I'll admit it, peach pie, to my tastebuds, was okay, just okay, UNTIL . . . I took a bite of a slice given to me by my neighbor. Thankfully she shared with me what made all the difference, and now I cannot wait for my peach tree to produce a new harvest because all I will be making is peach tart/pie after peach tart/pie, with a twist . . . a lime twist. 😊

Prep Time	40 minutes
Cook Time	27 minutes
Total Time	1 hour 10 minutes
Servings	2 small tarts
Author	Simply Luxurious

Ingredients

Pastry

- 1/3 cup unsalted butter chilled
- 2/3 cup flour
- 1/2 tsp fleur de sel
- 1 Tbsp sugar
- 2-4 Tbsp cold water
- 1 tbsp apple cider vinegar

Peach Filling

- 2 large, ripe peaches
- 1/8 cup sugar
- 1/8 cup fresh lime juice about 2 limes
- 2 Tbsp fresh lime zest about 2 limes
- 2 Tbsp cornstarch (or flour)
- 1-2 Tbsp honey
- 1 Tbsp grated ginger optional

Instructions

Pastry

1. Combine the butter, flour, sugar and salt, pulse together in a food processor until resembling corn meal: about 5-8 pulses.
2. Add the apple cider vinegar, pulse 2-4 times.
3. Then add the water (chilled). Add 2 tablespoons first, and see how much more you need for the ingredients to come together. Stop as soon as they combine, but just barely.
4. Roll into a disc (flattened ball), wrap in plastic wrap and place in the refrigerator for at least 30 minutes.

Peach Filling

1. While the pastry is chilling, make the filling. Prepare and chop into bite-size bites the peaches. To remove the skin, you can blanch them in hot water for about 1 minute. Remove from the heat, place under cold water to cool, and then peel the skin off. If the peaches are readily ripe, you may be able to peel the skin off with your fingers and not blanch them at all. Either way, it is up to you, just be sure to remove the skins before adding to the filling.

Putting together the pie/tart

1. Preheat the oven to 375 degrees Fahrenheit (190 Celsius) while you roll out the dough. If you would like a full pie with a double crust, you will want to triple the recipe for the dough.
2. Roll out the dough and place in the baking tart pans or pie tins. Prepare the edges of the dough (rolling your rolling pin across the top of the metal tart pan for a tart or crimping the tops of the dough with your right pointer finger and your left thumb and pointer finger).
3. Add the filling to the pastry shell. Place in the oven for 20 minutes. (If making a pie with a top crust, brush with egg wash to bring the crust to a beautiful brown while it bakes). Check the crust - you want it to be golden brown. If you don't want the peaches to char, then place a small piece of tin foil over the middle of the tart for the final 5-10 minutes after the original 20 minutes of baking time. Cook for 5-10 more minutes and check again. For a full pie or full tart, cook for 40 minutes and check. Depending upon the size of your pie dish and how full, you will likely bake for a total of one hour, but keep checking every 10 minutes after the original 40. A full tart should be done after 40, but check to confirm.
4. Remove from the oven. Let cool for about 10-20 minutes and then enjoy the citrus addition to a classic favorite.

Episode #4

(2 pages)



A Flavorful Rich Flourless Chocolate Cake

Layers of flavor create a satiating and decadent cake in which one slice will be just perfect. Adaptation of the recipe from French Grill cookbook by Susan Herrmann Loomis.

Prep Time	10 minutes
Cook Time	40 minutes
Resting Time	30 minutes
Total Time	1 hour 20 minutes
Servings	6 servings
Author	Simply Luxurious

Ingredients

- 3 1/2 ounces dark chocolate 70% cacao
- 3 ounces bittersweet or semisweet chocolate high quality
- 3 1/2 ounces unsalted butter (105 g)
- 1/2-1 tsp fleur de sel
- 1/2 cup sugar, granulated
- 4 large eggs, room temperature
- 3 Tbsp liqueur (your choice - port, brandy, tequila, red wine, Chambor, etc.)
- 1-2 Tbsp powdered sugar
- edible flowers or fresh fruit to garnish

Instructions

1. Preheat the oven to 350 degrees.
2. Prepare your cake pan or pans. Butter the sides of the cake pan, and then dust with flour. Then place a piece of round parchment in the bottom of the pan. Set aside. You have enough batter for a 9" cake pan, but use any smaller size if preferred. This cake freezes well also, so you may make multiple small cakes.
3. Over low heat in a medium or small sauce pan, melt the chocolate and butter. Mix while it melts. Add the salt while mixing to incorporate all three ingredients. Once the ingredients are one lovely chocolate color, remove from the heat to cool to warm.
4. In a mixing bowl, mix the eggs (the fresher the eggs, the shorter the time needed to whisk into a lovely frothy, airy mixture). Add the sugar and then whisk for about 2-4 minutes to reach a lovely frothy, foamy consistency. Use a hand mixer.
5. Making sure the chocolate mixture has cooled down to warm from hot, add about 1/3 of the egg mixture to the chocolate and fold in gently with a spatula to keep as much of the air as possible. Then add another third, fold, and then add another fold until completely combined, but don't over-mix.
6. Pour the batter into the cake pan and bake for 30-40 minutes (30 for a 6" pan, 40 for a 8 or 9" pan). Check at 25 minutes by placing a toothpick or knife in the middle. You don't want the cake to be entirely baked through as you want a bit of fudgie consistency in the middle. If the the latter third or half of the toothpick is still a bit gooey, the cake is done. Once you remove the cake from the oven, prepare to remove from the pan. Make sure all of the sides are not sticking (use a knife and run it along the inside of the pan all the way around). Place a plate on top of the cake and flip (use hot pads as the pan will be hot).

Let the cake rest for 15-30 minutes. The longer it rests, the firmer the cake will become.

Enjoy with a hot cuppa or coffee or dessert wine.

Episode #5

- (1) Roasted Sweet Potato & Lentil Salad
- (2) Lentil, Olive & Raisin Salad



Roasted Sweet Potato & Lentil Salad

Simple, full of fiber and protein and a subtly sweet starch - a meal on its own or a flavorful side dish. Adapted from Raymond Blanc's recipe from Simply Raymond cookbook.

Prep Time 5 minutes

Cook Time 30 minutes

Total Time 35 minutes

Servings 4 servings

Author Simply Luxurious

Ingredients

- 2 med-large sweet potatoes
- 1 cup Le Puy lentils (French green lentils)
- 2 1/4 cups water (for the lentil cooking)
- 2 cloves garlic
- 2-4 Tbsp olive oil
- fleur de sel or flaky sea salt & freshly ground black pepper (for seasoning the sweet potato roasting)
- 2-3 cups spinach
- 1-2 Tbsp red wine vinegar OR 1-2 Tbsp fresh lemon juice OR 1 Tbsp of both

Instructions

1. Preheat the oven to 350 degrees Fahrenheit.
2. Prepare the sweet potatoes. Do not peel them (unless preferred). Slice and then chop them into large cubes (bite-size). Line a large baking sheet with parchment paper. Place the chopped sweet potatoes on the baking sheet and drizzle the olive oil, season with salt and pepper, then toss with your hands to equally distribute all three ingredients. Then lay the potato cubes flat so all will roast evening. Place in the oven for 20-25 minutes.
3. On the stovetop in a medium-sized sauce pan, pour in 2 1/4 cup water and the 1 cup of the lentils. Add 1/2-1 tsp of salt. Bring to a boil. Once boiling has begun, reduce the heat to a medium roil of bubbles (medium heat). Let cook until the lentils are al dente - about 15-20 minutes - or all water is absorbed.
4. Select a preferred large salad bowl, add the spinach. Add the lentils (once cooked), then when the potatoes are done, add them while they are hot to the salad bowl along with any residual oil from roasting. Add your preferred dressing - red wine vinegar or lemon or a combination of both. Toss until combined and dressing evenly distributed. Enjoy with a glass of rosé or Beaujolais (or your preferred wine :)).



Lentil, Olive, & Raisin Salad

Inspired by a favorite salad I often pick up at a favorite local grocer in Portland, Oregon, this salad, may not catch the eye's attention, but it is mouthwateringly delicious and feels a bit decadent as well, but it is

wholly healthy and satiating.

Prep Time	10 minutes
Cook Time	20 minutes
Total Time	30 minutes
Servings	6 servings
Author	Simply Luxurious

Ingredients

- 1 cup Le Puy lentils (French green lentils) black lentils would be my second choice
- 2 1/4 cup water (to cook the lentils)
- 1/3-1/2 cup raisins
- 3/4-1 cup grapeseed oil (enough to entirely cover the raisins (extra is a good thing)
- 1/2 cup arugula chopped to ensure small bites
- 1/2 pound Castleventrano olives (green Italian olives), pitted

Vinaigrette

- 3 Tbsp Canola oil
- 3 Tbsp extra virgin olive oil
- 2 Tbsp fresh lemon juice
- 1 large garlic clove crushed
- 1/4 tsp fleur de sel

Instructions

1. Cook the lentils. In a medium sauce pan, add the water (2 1/4 cups) and lentils with a 1/4 - 1/2 tsp salt for seasoning. Bring to a boil. Once boil has been reached, turn the heat to medium and cook until water is absorbed or to your preference (about 8 minutes).
2. While the lentils are cooking, combine the raisins and grapeseed oil in a small bowl. Set aside to marinate.
3. Pit the olives.
4. Make the vinaigrette. Combine in a small mixing bowl - canola, olive oil, lemon juice, garlic and salt. Whisk with a small fork or small whisk until combined.
5. Find the salad bowl of your choice. Place the vinaigrette at the bottom of the salad bowl. Then toss in the arugula. Add the olives and then when the lentils are cooked, add them (still warm) to the salad. Pour the raisins and the grapeseed oil into the salad (retain some of the oil to add to your preferred consistency). Toss well. Enjoy!

Episode #6



Pear & Thyme Galette

Simple, and full of layers of flavor, welcoming in a lovely herb from the garden.

Prep Time	15 minutes
Cook Time	30 minutes
Total Time	45 minutes

Author Simply Luxurious

Ingredients

Filling

- 1 pear peeled, cored and sliced in lengthwise
- 1-2 Tbsp unsalted butter
- 1-2 tsp muscavado sugar
- 6 sprigs fresh thyme
- 1 Tbsp pear liqueur

Pastry

- 1/2 cup all-purpose flour
- 1/4 cup unsalted butter chilled
- 1/4 tsp fleur de sel
- 1 Tbsp sugar
- 2-3 Tbsp cold water

Instructions

1. Make the pastry. Combine the flour, sugar, salt and butter in a food processor until combined and looks like sand. Then add the cold water, just enough to let the ingredients combine. Place in plastic wrap, flatten to a disc, wrap securely and refrigerate for at least 30 minutes.
2. Preheat the oven to 350 degrees (180 Celsius).
3. Prepare the pear(s). Peel, core and slice length-wise, thinly.
4. Over medium heat in a skillet, add 1-2 tablespoons of butter and add the sliced pears. Cook until just barely soft about 5 minutes. While the pears are cooking add three sprigs of thyme, muscavado sugar and the liqueur. Once the pears are tender, turn off the heat, remove the pears, discard the thyme and keep the sauce in the pan. You will be cooking and reducing down soon. Set aside.
5. Roll out the pastry and place on a parchment lined baking sheet. Position the pears as you desire, in a circular design or if cubed in a pile in the middle leaving at least two inches around the edge of the pastry free of pear.
6. Pull the leaves of the remaining 3 sprigs of thyme off the stems (about 1 tbsp) and sprinkle over the top of the pears. Fold the edges of the pastry around the edges of the pears. Set aside for a minute while you reduce the pear liquid.
7. Over medium heat, in the same pan you cooked the pears, the juice should still remain. Cook it until it becomes the consistency of syrup. Then pour over the pears already situated in your tart (before you put it in the oven to cook).
8. Place the galette in the oven and bake for 30 minutes (40 minutes if large).
9. Bake until the pastry is golden brown. Remove and enjoy.

Episode #7

- (1) Sautéed Scallops and Celery Root w/Creme Fraiche Purée and Herb Drizzle
- (2) Vero's Apéro Nibble: Grated Celery Root in white wine dressing topped w/Fresh Crab



Sautéed Scallops and Celery Root w/Creme Fraiche Purée and Herb Drizzle

A recipe from Susan Herrmann Loomis' Plat du Jour cookbook, utilizing a classic French root vegetable to create a complementary base paired with an abundance of fresh flavors.

Prep Time	5 minutes
Cook Time	15 minutes
Total Time	20 minutes
Servings	2 people
Author	Simply Luxurious

Ingredients

- 6 large sea scallops
- 1 celery root (celeriac) peel and rough chop into large pieces
- 3 Tbsp creme fraiche
- 1/4 cup fresh flat leaf parsley and basil (or one or the other)
- 1/3 cup extra virgin olive oil
- 1/2 cup water
- fleur de sel to season
- freshly ground black pepper to season

Instructions

1. Prepare the celery root by peel away the outer skin. Chop into large rough pieces.
2. Place the celery root into a cold skillet on the stove. Add the 1/2 cup water, season with salt and pepper and cover. Steam over medium to medium-high heat for 15-20 minutes.
3. While the celery root is cooking, prepare the herb drizzle. Finely chop the chosen fine herbs and cover with the 1/3 cup olive oil. Set aside.
4. Prepare and season the scallops - season one side with salt and pepper.
5. Using a skillet over medium heat, wait until the pan is heated up to medium, drizzle with olive oil, then add the scallops. Cook 2-3 minutes on the first side. Season the second side. Flip and cook 1-2 minutes on the second side.
6. When the celery root is completely steamed (water is evaporated and a knife can easily pierce the pieces), add while warm to a food processor. Add the crème fraîche, salt and pepper, and pulse until combined to the desired consistency.
7. Plate up each serving by putting 1-2 spoonfuls of the purée on each dish, place 1-3 scallops on the purée, and then add the drizzle around the edge of the plate. Enjoy!

Vero's Apéro Nibble: Grated Celery Root in white wine dressing topped with Fresh Crab

A simple, flavorful, refreshing bite made with a classic French root vegetable to welcome your guests during an aperitif. Watch episode #7 (Season 4 of The Simply Luxurious Kitchen for assembly)

Prep Time	5 minutes
Total Time	5 minutes
Servings	4 people
Author	Simply Luxurious

Ingredients

- 1 small celery root (aka celeriac) peeled and grated finely
- 2 Tbsp mayonnaise
- 2 Tbsp Dijon mustard
- 3-4 Tbsp white wine a wine you enjoy drinking
- fleur de sel and freshly ground pepper to taste
- 1/4-1/2 lb fresh crab meat

Instructions

1. Make the white wine dressing, using your tastebuds to guide you. In a small bowl begin by combining 2 Tbsp of mayo and Dijon with 3 Tbsp of wine along with salt and pepper. Whisk until combined. Taste. If you can "taste" mayo, stop adding any more and add a smidge more of Dijon and one more Tbsp of white wine. Whisk. Taste. You should taste a desirable combination that sings and not one ingredient is apparent as they are all working together deliciously.
2. Set the dressing aside and grate the celery root (don't forget to peel it first). The celery root will begin to oxidize and turn black/brown once it is peeled so do this just as guests arrive.
3. Gradually add a couple of Tbsp of the dressing to the grated celery root, toss and combine. Add more to make sure all is dressed, but not too heavily.
4. Place a bit in white ceramic tasting spoons (the size is up to you, or a very small plate). On top of the celery root mix, place a small bite of fresh crab meat. Serve with a small spoon. Enjoy.

Episode #8

(2 pages)



A No-Bake Chocolate & Candied Hazelnut Tart

A chocolate bar that tastes like your favorite chocolate candy bar (with nuts, sweet and crunchy nuts 🍫).

Author

Simply Luxurious

Ingredients

Crust/Pastry

- 2 Tbsp unsweetened cocoa powder
- 2 Tbsp sugar
- 3/4 tsp fleur de sel
- 1 1/4 cup all-purpose flour
- 1/2 cup unsalted butter
- 1 large egg yolk

Candied Hazelnuts & Almonds (unsalted roasted nuts of your choice)

- 1 1/3 cup roasted unsalted hazelnuts
- 2/3 cup unsalted roasted almonds or just use all hazelnuts or walnuts
- 1/3-1/2 cup sugar
- 1/4 tsp fleur de sel

Chocolate Filling

- 9 ounces high quality chocolate (dark chocolate, semi-sweet or bittersweet) Scharffen Berger is my favorite
- 3 Tbsp unsalted butter
- 4 egg whites
- 3-5 teaspoons espresso optional

Instructions

Pastry/Crust

1. Combine in a food processor, flour, cocoa powder, sugar, salt and butter. Pulse until combined and then add the egg yolk until just combined.
2. Press the crust into the tart pan you have selected. Using it before you chill it makes it more malleable to create the crust just as you desire. Make sure to push up the sides to the top of the tart pan. Then place in the refrigerator (this is not necessary as it will chill for 3-4 hours after you place the filling in the tart). Otherwise, just set aside while you make the filling.
3. Optional: I have baked the crust (15 minutes, 400 F/200 C) and not baked the crust. I too was delightfully surprised how much better the tart was not baking it. I found the crust too hard when I baked it (the crust still becomes hard not baking). This is entirely your preference. Admittedly, it was a mistake the first time I did not bake it and moved ahead with the recipe. But I have never looked back as it tasted so much better (and I didn't know the difference as I kept the pastry thin and the warm chocolate when added worked a bit of magic).

Filling

1. Roast the nuts if need be. Place on a dry baking sheet. Place in a 350 degree oven for 15-20 minutes.
2. Melt the sugar in a small sauce pan over low-medium heat. Stir consistently, but the entire time is not needed. Melt until amber in color and all sugar grains are dissolved. I use a spatula to stir.
3. While waiting for the sugar to melt, place the roasted (unsalted) nuts (all hazelnuts and almonds - 2 cups in total), on a parchment lined baking sheet. Spread to a single layer.
4. Immediately upon finishing the melting of the sugar, pour as evenly as possible over all of the nuts. Not all of the nuts will be entirely covered, and that is okay, but make sure it is evenly and lightly distributed so the nuts receive the melted sugar (caramel), not the pan.
5. Set aside the nuts to cool while you make the chocolate filling.
6. Rough chop the chocolate (9 ounces) you will be using. Add the chocolate and the butter to a small to medium sauce pan. Melt over low-medium heat until combined. Add the salt and espresso (optional). Remove from the heat to let cool while you whip the egg whites.
7. In a small mixing bowl, mix with a whisk or hand mixer the egg whites until soft white peaks form. Add 1/3 of the egg whites gently to the melted chocolate that has now cooled. Fold to keep as much air as possible. Then add the next 1/3 of egg whites, fold and then the final 1/3 of the egg whites until combined, but no more.
8. Using a food processor, break of the nuts and pulse until roughly (or finely - your preference here) chopped.
9. Add 1 1/3 of the nuts to the chocolate filling. Fold in with the spatula until combined.
10. Take the prepared pastry crust and pour in the chocolate and nut mix. Spread evenly. Sprinkle the remaining 2/3 of chopped nuts to the top of the tart.
11. Refridgerate for at least 3-4 hours.
12. Enjoy chilled with a cup of hot tea.

**A new season premieres
every year in September**

Discover how to enjoy
stepping into your kitchen!

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Seasonal fare to elevate the everyday meal



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<https://thesimplyluxuriouslife.com>