



# FUSTINI'S<sup>®</sup>

## Pecan Espresso Tart

### Ingredients

- 2 cups flour
- 1 teaspoon ground espresso
- 1 teaspoon Kosher salt
- 1 cup unsalted butter, chilled and cut into small pieces
- 1 tablespoon shortening
- 1/4 cup espresso chilled

### Filling

- 2 cups pecans, toasted and salted
- 2 eggs
- 1/2 cup brown sugar
- pinch of salt
- 1 teaspoon ground cinnamon
- 2 tablespoons molasses
- 2 tablespoons unsalted butter, melted
- 4 tablespoons [Fustini's Espresso Bean balsamic](#)

# Directions

## Step 1.

Place flour, ground espresso and salt in a food processor and pulse to combine. Add butter and shortening and pulse 6-8 times. While pulsing, slowly add chilled espresso. If the dough seems dry, add a little cold water, but do so in a separate bowl. Press and form dough into a disk, wrap in plastic film and refrigerate overnight.

## Step 2.

Preheat oven to 350 degrees. Roll out chilled dough to 1/4-inch thickness and place into a 9-inch tart pan, leaving a little extra around the edges. Press dough into the bottom of the pan and trim edges. Refrigerate 30 minutes.

Spoon filling into pie and bake approximately 35-40 minutes, or until crust is brown and filling is firm. Allow to cool before serving.

## Step 3. Filling

Roughly chop pecans, whisk together eggs and place both in a bowl with brown sugar, salt, cinnamon, molasses, butter and Fustini's balsamic. Mix thoroughly to combine.