

## Chocolate Espiritu Tart

*Rich chocolate tart, made even more decadent with Espiritu liqueur.*

1 1/2	cup(s)	graham cracker crumbs	
6	tablespoon(s)	butter, unsalted	melted
1/4	teaspoon(s)	salt	
1	cup(s)	hazelnuts	coarsely chopped
3/4	cup(s)	heavy cream	
1/4	cup(s)	Espiritu	
10 1/2	ounce(s)	bittersweet chocolate	good quality, finely chopped
1/2	cup(s)	Nutella	NUTELLA
			9" SPRING FORM PAN

### Crush & Toast Nuts:

Put oven racks in upper and lower thirds of oven and preheat to 350F.

Invert bottom of spring form pan (so that the turned up edges are underneath for easier removal of tart) and close side of the pan onto bottom.

Stir together crumbs, butter, and 1/8 tsp. salt in a bowl, then press into bottom of pan.

Bake crust on lower rack, and bake for 7 minutes.

While crust bakes, toast hazelnuts in a shallow baking pan on upper rack, stirring once, until golden, about 7 minutes. Transfer to a plate and cool to room temp.

### Filling:

Bring cream to a boil in a 1 to 2 qt saucepan, then pour over chocolate in a heatproof bowl, whisking until chocolate is melted and smooth.

Whisk in Nutella until combined, then whisk in the nuts and remaining 1/8 tsp. salt.

Pour filling onto cooled crust and put in freezer until just set - about 25 minutes (don't freeze).

Remove side of pan before serving tart.