BLUEBERRY CARAMEL SALT TART
Chef's Selections, Sweets
Difficulty Level: ★★★★★
Prep Time: 35 minutes
Cook Time: 15 minutes

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Ingredients

Oatmeal Crust
- 2 cups gluten free oats
- 1/4 tsp Windsor® Fine Sea Salt
- 3 tbsp brown sugar
- 6 tbsp unsalted butter
- 2 tbsp water

Salted Caramel
- 1 cup sugar
- 1/4 cup water
- 2 tbsp butter
- 1/2 cup heavy cream (whipping cream)
- 1/2 tsp Windsor® Fine Sea Salt

Mousse
- 1 cup heavy cream (whipping cream)
- 1 envelope gelatin
- 1/4 cup water cold
- 1/4 cup water hot
- 1 1/2 cup blueberries

Preparation

Oatmeal Crust
1. Place oats, salt, and brown sugar in a food processor and pulse until finely ground.
2. Add butter and water and pulse until dough is sticky (30 seconds).
3. Divide and press dough into 12 individual mini tart tins or lined muffin tins.
4. Bake at 375° for 10 -15 minutes.
5. Let cool. Remove from tins before filling.

Salted Caramel
1. Put sugar and water in a heavy saucepan on medium high heat. Stir just until the sugar is dissolved and it reaches a hard boil. Have a cup of water brush down the inside of the pot, so no crystals form.
2. Let boil undisturbed and watch carefully and boil until syrup turns a golden brown colour.
3. Remove from heat and add the butter, cream and salt, stirring constantly until combined, set aside and let cool.

Mousse
1. Dissolve gelatin in the ¼ cup cold water and let sit for 2 minutes.
### Windsor® Coarse Sea Salt (for sprinkling)

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<td>1/2 - 1 tsp</td>
<td>Add ¼ cup boiling water to melt it and let cool slightly. Meanwhile, in a medium bowl, whip the cream until stiff, add the cooled gelatin, stir to incorporate.</td>
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<td>Then add 1/3 cup of the cooled caramel and 1 cup of the blueberries stir gently to incorporate.</td>
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#### To Assemble

1. Spoon ½ teaspoon of the caramel in the bottom of the tart shell and spread lightly. Spoon mousse into each tart and spread evenly. 

2. Drizzle extra caramel over the top and add extra blueberries then sprinkle with a pinch of sea salt. Refrigerate until ready to serve. 

3. Drizzle extra caramel over the top and add extra blueberries then sprinkle with a pinch of sea salt. 

### Servings: 12