

TART WITH APRICOT FILLING

TART FOR BREAKFAST AND TEA BREAK

DIFFICULTY LEVEL

SHORTCRUST PASTRY

INGREDIENTS

TOP FROLLA	g 1.000
UNSALTED BUTTER 82% FAT - SOFTENED	g 400
EGGS	g 100
CASTER SUGAR	g 100

PREPARATION

Mix all the ingredients in a planetary mixer with the paddle attachment until the dough is well-combined.

Refrigerate for 1 hour at least.

FILLING

INGREDIENTS

PASSATA ALBICOCCA	To Taste

FINAL COMPOSITION

Use a dough sheeter to roll the shortcrust pastry out to a 4mm layer and use it to line a tart pan, the prick it all over and fill the shortcrust base with a 1cm layer of PASSATA ALBICOCCA.

Decorate with some strips of shortcrust pastry on top.

Bake in a deck oven at 190-200°C until the tart is perfectly golden-brown.