



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 |
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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.