



ALMOND CREAM APPLE -TART

For 24 small slices

INGREDIENTS:

2	eggs
2 pinches	salt
75 g	sugar
150 g	blanched, ground almonds
100 g	softened butter
6	small (red-skinned) Apples (about 750 g)
1	rectangular sheet of rolled-out puff pastry (320 g) (320 g)
1 tbsp	sliced Almonds



PREPARATION:

Almond cream custard: Whisk the eggs and salt together in a bowl. Set aside about 1 tablespoon of the mixture. Add the sugar and stir until mixture is slightly fluffy. Add the ground almonds and butter, then stir until smooth.

Apples: Cut the apples in half and remove cores. Slice the apples thinly.

Tart: Unroll the puff pastry and place it together with the baking paper on a sheet pan. Spread the almond cream custard on top of the puff pastry, leaving a border of about 2 cm all around. Arrange the apple slices in a fan shape on top. Fold the edges of the pastry over, brush with the reserved egg mixture and sprinkle with sliced almonds.

Baking: Preheat the oven to 200° C. Bake for about 30 min. on the lowest rack with top and bottom heat. Remove from oven and let cool on a wire rack.

Exclusive Sirocco tip: In the summer, this tart can be made with nectarines, peaches, or apricots.

Total preparation time: 50 min. / Prep time: 20 min. / Baking time: 30 min.

Enjoy!