

# Apricot tart

Préparation : 1h15 • Cuisson : 25 min

## Ingrédients

- 225g of softened butter
- 100g of sugar
- 1 vanilla bean (or vanilla extract or vanilla powder)
- 320g of flour
- 30g of softened butter
- 30g of powdered sugar
- 30g of almond powder
- 30g of eggs
- 7g of cornstarch
- 3 to 4 apricots depending on their size
- 5 apricots
- 40g of sugar
- 150g of heavy cream (35% fat)
- 15g of powdered sugar
- 1 vanilla bean or extract or vanilla powder
- 6 apricots

## Préparation

1. After the strawberry tart on a diamond shortbread base like Maxime Frédéric, I wanted to make an identical tart but with apricots!
2. Verdict, I loved it as much as the strawberry tart, I have rarely eaten fruit tarts with so much flavor, the fruits are worked in several ways, the crust is ultra-crispy, in short, pure happiness!
3. And bonus, the tart is not difficult to make, the only challenge is the diamond shortbread which is more fragile than a classic sweet pastry, but I recommend you give it a try, you won't regret it Equipment: Fluted Tart Ring by De Buyer Mini Offset Spatula Rolling Pin Ingredients: I used Norohy vanilla from Valrhona: code ILETAITUNGATEAU for 20% discount on the entire site (affiliated).
4. Mix the softened butter with the sugar, vanilla and salt.
5. Then add the flour, knead the dough with the palm of your hand to incorporate it well, then wrap the dough and let it rest in the refrigerator for at least 30 minutes.
6. Next, butter your tart ring and sprinkle it with caster sugar.
7. Roll out the dough to 2-3mm thick and place it in the tart ring.
8. Place everything in the refrigerator (or freezer if possible) for at least 2 hours.
9. Pre-bake the tart crust for 15 minutes at 170°C.
10. Meanwhile, prepare the almond cream.
11. Mix the softened butter with the powdered sugar, almond powder, cornstarch, and lemon zest.
12. Add the egg and mix well.
13. Spread the almond cream at the bottom of the pre-baked crust and add the apricots cut into quarters.
14. Bake again for 10 to 15 minutes at 170°C.
15. Remove the ring as soon as it comes out of the oven, being careful, the crust is fragile.
16. Let cool.
17. Cut the apricots into pieces.
18. Put them in a saucepan with the sugar and lemon juice, then cook over low heat, stirring regularly until a

compote texture is obtained (about 30 minutes).

19. Cool completely in the refrigerator.

20. Whip the heavy cream into whipped cream, then add the powdered sugar and vanilla.

21. Proceed with assembly.

22. Assembly: 6 apricots Spread a thin layer of vanilla cream on the almond cream, smooth, then add about 2/3 of the compote.

23. Then add the halved apricots and push them into the compote.

24. Add the remaining compote between and on the apricot pieces, smooth with an offset spatula, and finally, enjoy!

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