

# Peach & Verbena Panna Cotta Tart

## Ingrédients

- 90g icing sugar
- 30g almond powder
- 1 egg
- 160g T55 flour
- 50g cornstarch
- 25g soft butter
- 37g almond powder
- 5g cornstarch
- 35g icing sugar
- 25g egg
- 1 peach
- 340g heavy cream
- 1.2g agar agar
- 27g granulated sugar
- 2 to 3 nectarines depending on their size

## Préparation

1. A new very summery tart recipe today, with a classic yet delicious combination: peach and verbena.
2. If you don't like verbena or don't have any, you can of course flavor your cream with vanilla.
3. Other than that, the recipe is very simple, it just requires a bit of patience with different resting times, but it's worth it to indulge in a fresh and creamy dessert. Equipment: Rolling pin Mini angled spatula Perforated baking sheet Oblong ring De Buyer Preparation time: 50 minutes + resting + 30 minutes cooking For 6/8 people: The dough: soft butter icing sugar almond powder 1 egg T55 flour cornstarch Mix the softened butter well with the icing sugar and the almond powder.
4. When the mixture is homogeneous, add the egg then the flour and cornstarch.
5. Mix quickly to have a homogeneous ball, then wrap the dough and place it in the refrigerator for at least 1 hour.
6. Next, roll the dough out to 2mm thick.
7. Line your previously buttered ring, then place it in the refrigerator for at least 2 hours.
8. Almond cream: soft butter almond powder cornstarch icing sugar egg 1 peach Mix the soft butter with the almond powder, cornstarch, and icing sugar.
9. Then add the egg and mix well.
10. Pour the almond cream onto the tart base, and add the peeled and sliced peach.
11. Bake in a preheated oven at 170°C for about 35 minutes, the dough should be golden and the almond cream cooked.
12. Let cool.
13. The panna cotta: heavy cream 1.
14. agar agar granulated sugar About ten fresh verbena leaves Heat the cream with the verbena leaves, then cover the saucepan and let infuse for at least 3 hours (I left it overnight).
15. Then, mix all ingredients in a saucepan, stirring well, and bring to a boil, continuing to stir regularly.
16. Continue cooking for 1 minute, then strain to remove the verbena leaves and let cool.
17. Then, pour the panna cotta over the tart, and refrigerate for at least 1 to 2 hours until set.

18. The finishing touches: 2 to 3 nectarines depending on their size Wash the nectarines then slice them very thinly.

19. Arrange them on the tart, then enjoy!

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