

# Sweet and Savory Tart from Val d'Illezie

## Ingrédients

- 270g of flour
- 8g of yeast
- 15g of sugar
- 175g of milk
- 5g of salt
- 50g of butter
- 175g of heavy cream (or double cream)
- 40g of sugar
- 15g of flour
- 1 egg for glazing

## Préparation

1. A new specialty today, Swiss this time!
2. In principle, this recipe reminded me a bit of the sugar pie from northern France and Belgium, but it is ultimately quite different (and just as good!
3. ).
4. With this somewhat curious name, the "salée sucrée" from Val d'Illezie actually exists in a sweet version like here but also in a savory version; I came across quite a few different versions while doing research on the internet, so I combined a few sources and here is my version, hopefully faithful to the original.
5. A lightly buttered brioche dough, a simple cream on top (normally with double cream from Gruyère but you make do with what you have) and a bit of sugar and you're all set!
6. I particularly recommend this recipe for breakfast with a good coffee, even though it's also very enjoyable at any other time of the day      Preparation time: 30 minutes + resting + baking For a circle of 22 to 24cm: The dough:    of flour    of yeast    of sugar    of milk    of salt    of butter    Mix the yeast with the milk.
7. Cover with flour, salt, and sugar.
8. Knead for about 10 minutes at medium speed until you have a homogeneous dough that comes away from the sides of the mixer.
9.    Add the butter cut into small pieces and knead again until you have a well-homogeneous and elastic dough.
10.    Place the dough in the refrigerator for at least 2 hours, preferably overnight.
11.    The filling:    of heavy cream (or double cream)    of sugar    of flour    The next day, mix the three ingredients well to obtain a homogeneous cream.
12.    The baking:    As needed, brown sugar to sprinkle on the pie    1 egg for glazing    Roll out the dough in a buttered ring.
13.    Let it rise for 1 hour to 1h30, then make holes in it with your fingers, leaving a border all around.
14.    Spread the previously prepared cream on top, then glaze the brioche with a beaten egg and sprinkle the cream with brown sugar.
15.    Bake in the preheated oven at 180°C for about 25 minutes, the brioche should be golden and the cream cooked.
16. Let it cool slightly before removing from the pan and enjoy!