

# Strawberry & basil tart

## Ingrédients

- 50g egg (1 medium egg)
- 60g butter
- 90g icing sugar
- 30g almond powder
- 1g salt
- 180g T55 flour
- 50g potato starch
- 300g strawberries
- 40g sugar
- 14g lemon juice
- 3g basil leaves
- 30g egg
- 50g almond powder
- 40g icing sugar
- 5g cornstarch
- 5g amaretto or bitter almond extract
- 40g butter
- 3g basil leaves
- 88g milk
- 6g basil
- 65g full cream
- 80g eggs
- 30g sugar
- 18g cornstarch
- 120g whipped cream
- 1 egg

## Préparation

1. Here I am again with a lovely seasonal strawberry basil tart.
2. Of course, if you don't like basil or this combination, you can replace it with mint, vanilla.
3. This tart has no difficult elements to make, but you should start the day before, starting with the crust, then the basil infusion for the diplomate cream and if possible the strawberry and basil compote so that it is cold when you put it together.
4. In this way, the next day you will only have to bake the tart and make the diplomate cream before proceeding to the assembly.
5. You know everything, you can take out your rolling pin!
6. You'll have too much, but you can freeze the rest of the dough for the next tart.
7. Cream the butter with the icing sugar, almond powder and salt.
8. Then add the egg, whisking well, then add the flour and potato starch.
9. Mix as little as possible until a homogeneous paste is obtained.
10. Put a plastic wrap on it and place it in the fridge for at least 2 hours.
11. Spread the dough on 2 to 3mm thick, then put it in a buttered tart circle.
12. Place the tart base in a cool place for the night or even 24 hours.
13. Put all the ingredients except the basil in a saucepan and cook over low heat, stirring regularly, until the mixture thickens, like a jam.

14. Remove from the heat, add the chopped basil and leave to cool completely.
15. Mix the softened butter with the icing sugar, almond powder and cornstarch.
16. Then add the egg, then the amaretto and chopped basil.
17. Set aside.
18. The day before, chop the basil and put it in the milk.
19. Put a plastic wrap on the mixture and let it infuse overnight.
20. The next day, filter the mixture, then pour the infused milk into a saucepan with the liquid cream and bring to the boil.
21. Whisk the eggs with the sugar and cornflour, then pour half of the liquid over them.
22. Return to saucepan and cook over medium heat, whisking constantly until thickened.
23. Pour into a container, put a plastic wrap on contact and allow to cool.
24. When the pastry cream is cold, whip it to relax it, then gently add the whipped cream with a spatula.
25. Put the diplomat cream in a piping bag fitted with a 2cm plain tip.
26. Preheat the oven to 165°C, then bake the tart crust for about 15 minutes.
27. Then spread in the almond cream and add a few pieces of strawberry.
28. Return to the oven for 15 minutes.
29. Next, whisk the egg with a few drops of water or cream and spread the mix with a brush around the edge of the tart.
30. Put it back in the oven for 5 minutes.
31. At the end of baking, the tart should be well browned.
32. When the tart is cold, spread the strawberry & basil compote over it, then add the diplomate cream.
33. Next, pipe some diplomate cream, then finish with pieces of fresh strawberries and a few basil leaves.
34. Here you go, your tart is ready, enjoy!