

Plum & hazelnut tart

Ingrédients

- 26g hazelnut powder
- 50g potato or corn starch
- 170g flour
- 1g fine salt
- 80g icing sugar
- 88g butter
- 50g eggs
- 75g hazelnut powder
- 8g cornstarch
- 60g icing sugar
- 8g rum
- 45g whole eggs
- 60g butter

Préparation

1. A new seasonal tart recipe, this time based on small wild plums combined with hazelnut.
2. The recipe is very simple and really super good, a perfect dessert during the summer !
3. Mix the softened butter with the icing sugar, then add the salt and hazelnut powder.
4. Emulsify with the egg, then finish by adding the flour and starch.
5. As soon as they are incorporated, stop working the dough and place it in the fridge for at least 45 minutes.
6. Then roll out the dough and put it in a 20 or 22cm mold (or an oblong circle like the one you can see in the photos).
7. Mix the softened butter and the icing sugar, hazelnut powder, and cornstarch.
8. Then add the eggs little by little and finish by incorporating the rum.
9. It is important to incorporate everything delicately without whipping so as not to incorporate air, otherwise the cream will swell a lot when cooked.
10. Reserve the cream until the assembly.
11. Garnish the tart base with the hazelnut cream.
12. Cut the plums in half and remove the stone, then spread them, skin side up, over the entire surface of the tart.
13. Sprinkle the tart with hazelnut powder then brown sugar, and bake at 170°C for about 30 to 40 minutes, the tart should be golden brown.
14. I put 2 tablespoons but you can of course add more.
15.) Put the plums in a saucepan and cook them over low heat.
16. When they are pureed, add the sugar and simmer for a few more minutes before removing from the heat and sieving to remove the stones and skins.
17. Here you go, pour some coulis on your tart and enjoy!