

Strawberry and yogurt tart

Ingrédients

- 60g softened butter
- 90g powdered sugar
- 30g almond powder
- 175g flour
- 50g cornstarch
- 175g strawberries
- 25g sugar
- 150g greek yogurt
- 1 egg
- 70g sugar
- 30g cornstarch
- 50g greek yogurt
- 230g strawberries
- 150g whole liquid cream
- 50g greek yogurt
- 50g mascarpone
- 30g powdered sugar

Préparation

1. A new recipe with strawberries, this time combined with yogurt for a light and fresh result.
2. The recipe is quite easy, the most complicated part is the crust, so if it's not a first for you, you will find this tart really easy to make !
3. Almond crust : 1 egg () softened butter powdered sugar almond powder flour cornstarch Mix the softened butter with the powdered sugar and the almond powder.
4. When the mix is homogeneous, add the the egg and finally the flour and cornstarch.
5. Mix quickly to have a homogeneous dough, then put it in a plastic wrap and put it in the fridge for at least 2 hours.
6. Then, spread it 2 to 3 mm thick and put it in your circle.
7. Put it in the fridge for at least 2 hours, or in the freezer for at least 30 minutes.
8. Strawberry compote : strawberries sugar Hull the strawberries, cut them into small pieces and put them in a saucepan with the sugar.
9. Let them cook over low heat for about 15 minutes, you want to get a compotée that is not too watery so that it doesn't soggy up the crust.
10. Let it cool.
11. When it is cold, spread it on the crust and keep it in the fridge.
12. Yogurt flan : greek yogurt 1 egg sugar cornstarch Whisk the egg with the sugar and cornstarch, then add the yogurt.
13. When the mixture is homogeneous, pour it on the strawberry compote and cook the tart in the oven preheated at 170°C for 25 to 30 minutes (watch with a knife, it must come out dry at the end of cooking).
14. To get a golden brown pie, you can take it out of the oven 5 minutes before the end of baking, remove the tart ring, and brush a little beaten egg around the edge of the tart before finishing baking.
15. Let it cool completely.
16. Strawberries & yogurt : greek yogurt strawberries Spread the yogurt over the cooled tart, then top

with strawberry slices.

17. Yogurt whipped cream : whole liquid cream greek yogurt mascarpone powdered sugar Some fresh strawberries (about) Mix the cream with the mascarpone, powdered sugar and yoghurt, then whip to obtain a whipped cream.

18. Pour it into a piping bag.

19. Place a few whole strawberries on the tart, then pipe the whipped cream around the strawberries all over the tart.

20. Enjoy!

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