

Raspberry and passion fruit tart

Ingrédients

- 60g softened butter
- 90g powdered sugar
- 30g almond powder
- 1 pinch of salt
- 1 egg
- 180g flour
- 50g cornstarch
- 50g powdered sugar
- 75g almond powder
- 10g cornstach
- 70g powdered sugar
- 1 egg
- 125g rapsberries
- 55g passion fruit purée
- 2 eggs
- 60g sugar
- 5g cornstarch
- 65g butter
- 1 passion fruit
- 250g rapsberries

Préparation

1. Today a recipe that smells good the sun and the summer: the association of the raspberry and the passion fruit in a very simple and very acidulous pie!
2. Prep time : 1 hour + 30 minutes cooking For a 20cm tart : Almond crust : softened butter powdered sugar almond powder 1 pinch of salt 1 egg flour cornstarch Mix the butter with the powdered sugar, almond powder and salt.
3. When the mixture is homogeneous, emulsify it with the egg.
4. Then add the flour and cornstarch, mix until you get a homogeneous dough but not longer.
5. Form a ball, wrap it and put it in the fridge for at least 2 hours.
6. Then, roll out the dough to 2mm thickness and put it in your circle.
7. Put the dough in the refrigerator or freezer for at least 2 hours.
8. Rapsberry almond cream : powdered sugar almond powder cornstach powdered sugar 1 egg rapsberries Mix the butter with the powdered sugar, cornstarch and almond powder.
9. Finally, add the egg.
10. Next, pour the almond cream over the dough and arrange the raspberries, pressing them in slightly.
11. Bake the tart in the preheated oven at 170°C for 25 to 30 minutes.
12. Remove the circle from the oven and let it cool.
13. Passion fruit cream : passion fruit purée 2 eggs sugar cornstarch butter Heat the passion fruit puree.
14. Whisk the eggs with the sugar and cornstarch.
15. Then pour half of the passion fruit puree over it, whisking constantly, and pour it back into the pan.
16. Thicken over medium heat, whisking constantly.

17. Remove from the heat and add the butter, cut into small pieces, then blend the cream with an immersion blender for a few minutes.
18. Pour the cream over the cooled tart crust, smooth the surface and place the pie in the refrigerator while the cream cools.
19. Assembly : 1 passion fruit raspberries Spread the passion fruit over the cream.
20. Then cut the raspberries in half, arrange them on the surface of the tart and enjoy!

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