

Strawberry, combawa & lime panna cotta tart

Ingrédients

- 60g softened butter
- 90g powdered sugar
- 30g almond powder
- 1 egg
- 180g T55 flour
- 50g cornstarch
- 1 egg
- 35g sugar
- 55g strawberry puree
- 55g flour T55
- 2g baking powder
- 15g butter
- 15g whole cream
- 20g lime juice
- 15g powdered sugar
- 380g whole cream
- 1,3g agar-agar
- 30g sugar
- 300 to 350g strawberries

Préparation

1. Here I am again with a new strawberry pie!
2. T55 flour cornstarch Mix the butter with the powdered sugar, almond powder and salt.
3. Emulsify the mixture with the egg, then add the flour and cornstarch.
4. Mix quickly, and stop as soon as you can form a ball.
5. Wrap it and place it in the refrigerator for at least 30 minutes.
6. Next, roll out the dough to a thickness of 2 to 3mm and put it in your buttered circle.
7. Prick the dough, then place it in the freezer for at least 15 minutes.
8. Then bake your dough for about 20 minutes at 170°C.
9. When you take it out of the oven, let it cool down.
10. T55 baking powder butter whole cream lime juice powdered sugar Melt the butter and let it cool.
11. Whisk the eggs with the sugar, then add the strawberry puree.
12. Sift in the flour and baking powder, then add the warmed butter and cream.
13. Pour the dough on a baking sheet into the pie circle and bake in the preheated oven at 170°C for 12 minutes.
14. Meanwhile, mix the lemon juice with the powdered sugar.
15. When you get out of the oven, soak the sponge cake with the previous mixture, then let it cool and cut it in two on the height.
16. Then, place it in the pie.
17. Zests of one combawa and one lime Combine the three ingredients and heat the mixture, whisking regularly.
18. When the mixture is boiling, continue cooking for 1 minute, still stirring.
19. Then, let the panna cotta cool for a few minutes (stirring occasionally to prevent a film from forming on the

surface) and pour it into the pie crust.

20. Finishing : 300 to strawberries When the panna cotta is set, slice the strawberries and arrange them on the pie before enjoying!

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