

# Peach & almond tart

## Ingrédients

- 60g softened butter
- 90g powdered sugar
- 30g almond powder
- 1 egg
- 180g flour
- 50g cornstarch
- 50g softened butter
- 75g almond powder
- 10g cornstarch
- 70g powdered sugar
- 1 egg
- 1 teaspoon vanilla powder
- 10g amaretto
- 2 peaches or nectarines

## Préparation

1. Yes, another tart, but seasonal fruits are so good for it!
2. This time peaches are in the spotlight with a simple but delicious amandine tart with good fruit.
3. Prep time : 45 minutes + 25 to 30 minutes cooking For a 30cm oblong tart : Almond crust : softened butter powdered sugar almond powder 1 egg flour cornstarch Mix the butter with the powdered sugar, almond powder and salt.
4. Emulsify the mixture with the egg, then add the flour and cornstarch.
5. Mix quickly, and stop as soon as you can form a ball.
6. Put it in a plastic wrap and place it in the refrigerator for at least 30 minutes.
7. Next, roll out the dough to a thickness of 2 to 3mm and put it in your buttered circle.
8. Put it in the refrigerator or freezer while you prepare the cream.
9. Almond cream : softened butter almond powder cornstarch powdered sugar 1 egg 1 teaspoon vanilla powder amaretto Mix the butter with the almond powder, powdered sugar and cornstarch.
10. Add the egg, then the vanilla and amaretto.
11. Pour the cream into the tart.
12. Assembly & cooking : 2 peaches or nectarines Cut the fruit in half, then slice thinly.
13. Put them in the almond cream.
14. After removing from the oven, let cool for a few minutes before unmolding.
15. Then, enjoy!