

Apricot, vanilla & olive oil tart

Ingrédients

- 2 egg yolks
- 75g sugar
- 75g softened butter
- 100g flour
- 5g baking powder
- 200g full cream
- 20g powdered sugar (adjust according to the sweetness of your apricots and your taste)
- 1 vanilla bean
- 7 apricots
- 40g of sugar

Préparation

1. A very simple seasonal tart today!
2. On a shortbread base, this way there is no need to use a tart circle, topped with a very easy vanilla whipped cream and roasted apricots, in short a recipe that requires little time, ingredients and equipment to make everyone happy when it's time for dessert.
3. Prep time : 30 minutes + 35 minutes cooking Pour une tarte de 18cm de diamètre : Shortbread : 2 egg yolks sugar softened butter flour baking powder Whisk the egg yolks with the sugar and then add the butter.
4. When the mixture is homogeneous, add the flour and the baking powder.
5. Form a ball and spread it lightly between two sheets of parchment paper.
6. Place the shortbread in the refrigerator for at least 1h30.
7. Then, spread it in a circle of 18cm diameter, then cook it in the oven preheated to 180°C for 15 minutes.
8. Remove the circle and let it cool.
9. Vanilla whipped cream : full cream powdered sugar (adjust according to the sweetness of your apricots and your taste) 1 vanilla bean Whip the liquid cream with the powdered sugar and vanilla to obtain a firm whipped cream.
10. Spread it on the shortbread.
11. Roasted apricots : 7 apricots of sugar Olive oil A sprig of rosemary Cut the apricots in half and place them on a baking sheet lined with parchment paper.
12. Sprinkle them with sugar, rosemary and sprinkle them with a little olive oil.
13. Put them in the oven preheated to 160°C for about twenty minutes.
14. When they are cold, place them on the whipped cream and enjoy!