

Blueberry tart

Ingrédients

- 90g icing sugar
- 30g almond powder
- 1 egg
- 160g T55 flour
- 50g cornstarch
- 2 tablespoons of almond powder

Préparation

1. Let's enjoy red fruits while it is still possible!
2. So before autumn arrives, here is a rustic-style blueberry tart made very simply with a sweet pastry and lots of blueberries
Equipment: Rolling pin Perforated baking sheet Fluted ring De Buyer
Ingredients: I used almond powder Koro: code ILETAITUNGATEAU for a 5% discount on the entire site (not affiliated).
3. Mix the softened butter well with the icing sugar and the almond powder.
4. When the mixture is homogeneous, add the egg then the flour and the cornstarch.
5. Mix quickly to obtain a homogeneous ball, then wrap the dough and put it in the refrigerator for at least 1 hour.
6. Then, roll out the dough to a thickness of 2mm.
7. Line your previously buttered ring, then place it in the refrigerator for at least 2 hours.
8. Roll out the remaining dough and cut strips approximately 1 .
9. 5cm in diameter.
10. Keep them cool as well.
11. Sprinkle the tart base with the almond powder.
12. Add the blueberries, then cover with the dough strips to form a lattice pattern.
13. Bake in a preheated oven at 170°C for about 30 minutes, the pastry should be golden brown.
14. Let cool before unmolding; serve plain, or with a scoop of ice cream or whipped cream, and enjoy!