



TART WITH APRICOT FILLING

🏠 Basic level

TART FOR BREAKFAST AND TEA BREAK

SHORTCRUST PASTRY

TOP FROLLA

unsalted butter 82% fat
eggs
caster sugar

1.000g
400g
100g
100g

Mix all the ingredients in a planetary mixer with the paddle attachment until the dough is well-combined. Refrigerate for 1 hour at least.

FINAL COMPOSITION

Use a dough sheeter to roll the shortcrust pastry out to a 4mm layer and use it to line a tart pan, the prick it all over and fill the shortcrust base with a 1cm layer of PASSATA ALBICOCCA.
Decorate with some strips of shortcrust pastry on top.
Bake in a deck oven at 190-200°C until the tart is perfectly golden-brown.