

TART WITH APRICOT FILLING

TART FOR BREAKFAST AND TEA BREAK

SHORTCRUST PASTRY

INGREDIENTS

TOP FROLLA

unsalted butter 82% fat

eggs

caster sugar

PREPARATION

1.000g Mix all the ingredients in a planetary mixer with the paddle attachment until

400g the dough is well-combined.

100g Refrigerate for 1 hour at least.

100g

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.