



## TART WITH APRICOT FILLING

### TART FOR BREAKFAST AND TEA BREAK

#### DIFFICULTY LEVEL



#### SHORTCRUST PASTRY

##### INGREDIENTS

TOP FROLLA	g 1.000
UNSALTED BUTTER 82% FAT - SOFTENED	g 400
EGGS	g 100
CASTER SUGAR	g 100

##### PREPARATION

Mix all the ingredients in a planetary mixer with the paddle attachment until the dough is well-combined.

Refrigerate for 1 hour at least.

#### FILLING

##### INGREDIENTS

PASSATA ALBICOCCA	To Taste
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##### 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.