

# Apricot & rosemary rustic tart (Tarte rustique abricot & romarin)

<b>Servings</b> 8	<b>Prep time :</b> 35min	<b>Cook time :</b> 40min	<b>Resting time :</b> 1h
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## Ingredients

### *Pie crust*

- **1 + 3/4 cup (210g)** of all-purpose flour
- **1/3 cup + 1 tbsp (40g)** of almond powder
- **1 stick + 1 tbsp (125g)** of butter
- **1/3 cup (83g)** of liquid (1 egg + water)

### *Garnish*

- **3 tbsp** of lemon juice
- **1 tbsp** of almond powder
- **1/2 cup (80g)** of brown sugar
- **10/12** apricots

### *Finish*

- **3 branches** of fresh rosemary
- **2 tbsp (20g)** of brown sugar
- **1 tbsp (10g)** of butter
- **1 egg**
- Flaked almonds

## Step by Step instructions

### **Step 1**

Place in a mixing bowl or directly on your worktop the flour, the almond powder and the butter in small pieces. Mix with your hands until you create a sort of sand texture.

Create a hole and place in the middle the whisked egg + water.

### **Step 2**

Mix with your hands until you create a ball of dough. Press it two times on the worktop to be sure to not have big pieces of butter not combine.

### **Step 3**

Place in some plastic wrap and place in the fridge for at least 30min to 1h, maybe all night long if needed.

### **Step 4**

Sprinkle some flour on your worktop and spread your dough in a large round. Place it on a baking sheet. Prick the dough and place it in the fridge.

Pour in a bowl the brown sugar, the almond powder and the lemon juice. Mix it quickly with a spoon and place aside.

### **Step 5**

Preheat your oven at 190°C (374°F)

Take your apricots, remove the pit from each of them and slice them in quarter.

Take back the dough from the fridge, spread the mix composed of sugar, almond and lemon on the center. Let a space of 3cm all around.

Then, place your apricot nicely on all the surface.

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### **Step 6**

Sprinkle some brown sugar on the top. Fold the excess dough down on the edges.

Finally, place on the top the rosemary branch and the small pieces of butter.

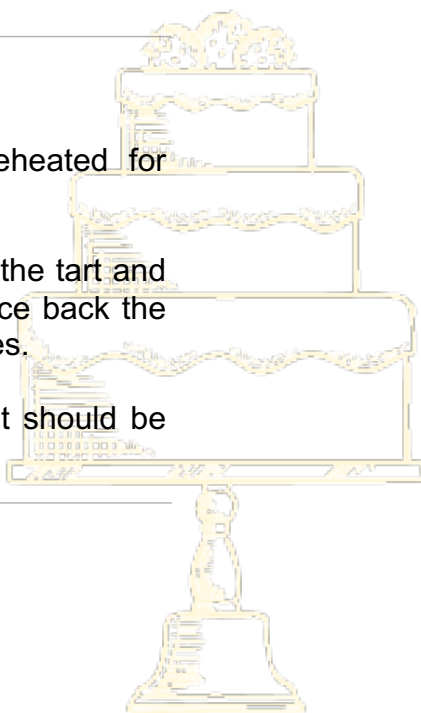
Whisk the egg and spread it on the edge of your tart.

### **Step 7**

Place your tart in the oven preheated for 30min.

Then, take off the rosemary from the tart and sprinkle some flaked almond. Place back the tart in the oven for 10 more minutes.

Take off the tart from the oven. It should be nicely golden and well baked!



*French Pastry Secrets*  
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