

Apricot tart with the magimix

Apricot tart with the magimix

| | | | |
|------------------------------|---------------------------------|---------------------------------|---------------------------|
| 10 min | 10 min 30 min | 10 min 30 min 40 min | 10 min 30 min 40 min 2/10 |
| 10 min 30 min 40 min 2/10 10 | 10 min 30 min 40 min 2/10 10 12 | 10 min 30 min 40 min 2/10 10 12 | 12 12 |

10 min 30 min 40 min 2/10 10 12 12

For the Thermomix dough :

300g of flour

140g of milk

60g of almond powder

50g of softened butter

50g of sugar

1/2 packet of baking powder

1 pinch of salt For the Thermomix apricot compote :

700g of apricots

1 apple (optional)

1 packet of vanilla sugar

For the Thermomix dough :

Preheat the oven to 180°C

For the dough :

Â»

Put the milk and yeast in the Thermomix bowl and set to 37°C at speed 2 for 3 minutes.

Â»

Add the other ingredients for the dough and set for 3 minutes on the kneading function.

Â»

Place the dough on a floured work surface and roll out the dough.

Â»

Grease the tart mold and place your dough in it.

For the compote :

Â»

Wash, pit, and cut the apricots.

Â»

Place them in the Thermomix bowl.

Â»

Peel the apple, cut it into 4 pieces, and place it in the Thermomix bowl.

Â»

Add the vanilla sugar and set for 5 minutes at speed 3 at 70°C.

For the apricot tart :

Â»

Spread the compote on the tart dough.

Â»

Apricot tart with the magimix

With the remaining dough, make small strips and place them on the dough.

Â»

Brush the strips with egg yolk.

Â»

Bake for about 30 minutes.

Enjoy this homemade apricots tart made with Thermomix. Yum ;)