

The red fruits crumble tart



For a 6/8 person tart

Pate sable :

*150g butter
1g sea salt
100g icing sugar
25g almond powder
50g eggs
250g flour*

*Cut butter into little cubes.
Mix all the ingredients except the eggs into a powder.
When the powder is really homogeneous, add the eggs.
Mix gently to obtain a homogeneous dough.
Film the dough and let cool in the fridge.*

Almond frangipane :

*50g sugar
50g almond powder
50g butter
50g eggs
200g vanilla pastry cream*

*Make an almond cream by mixing the sugar, almond powder and butter, then the eggs.
Do not overwork the cream to avoid incorporating too much air.
Smooth the cold pastry cream, mix the two creams, then garnish the tart.*

Crumble :

170g butter
85g brown sugar
225g flour
1g sea salt

Mix all the ingredients until you get a sandy texture with a few pieces.
Set aside in the refrigerator.

Assembly :

Roll out the pate sable to 3mm, then put the dough in the tart mold.

Pipe about 1 cm of frangipane cream.

Add red berries then finish by placing the crumble.

Bake for about 25 minutes at 165 ° C.

Decorate the top of the pies with fresh red berries.

