

Almond and caramelized apple tart base

Recipe for 8 pers

Description

An apple base that lets you add the finish of your choice.

Note

It's a fragile dough that needs to be handled carefully when taken out of the fridge. As soon as it warms up, it sticks and tears, so put it back in the fridge.

Shortbread dough is always made with Tant pour Tant (T/T), which means the same weight of almond powder as powdered sugar.

Ingredients

Shortbread dough

- 280 Gr Butter
- 40 Gr Sugar
- 80 Gr Icing sugar
- 80 Gr Almond powder
- 260 Gr Flour
- 35 Gr Egg

- 2 Unit(s) Cortland apple
- 1 Tbsp Maple syrup
- 1 Tbsp Brown sugar

Almonds cream

- 125 Gr Butter
- 125 Gr Sugar
- 125 Gr Egg
- 125 Gr Almond powder
- 15 Gr Flour
- 25 Ml Amber rum

Preparation

- Preparation time **90 mins**
- Preheat your **Oven** at **375 F°**
- Resting time **30 mins**

Bon appétit!