Apricot Shortcrust Tart with Almonds

czas przygotowania: **75 min**

poziom trudności: **średni**



A delicious summer tart featuring a buttery shortcrust pastry base topped with a generous layer of sweet, juicy apricots. Made with Gellwe Konfiturex 3:1 for a perfectly set fruit filling and finished with crunchy slivered almonds, this homemade tart combines delicate pastry with the fresh, fruity flavour of ripe apricots. Perfect for afternoon tea, family gatherings or a seasonal dessert.

Składniki

For the shortcrust pastry:

- Plain flour – 250 g
- Gellwe Baking Powder – ½ tsp
- Sugar – 125 g
- Butter or margarine – 150 g
- Large egg – 1

For the apricot topping:

- Apricots – 800 g
- Sugar – 300 g
- Gellwe Konfiturex 3:1 – 1 pack
- Slivered almonds – 20 g

Sposób przygotowania