Polish Easter Orange Tart (Mazurek)

czas przygotowania: **60 min**

poziom trudności: **trudny**



A beautifully decorated Polish Easter tart with a delicate, buttery shortcrust pastry base and a vibrant homemade orange filling. Made with fresh oranges and Gellwe Konfiturex, this traditional mazurek combines refreshing citrus flavours with sweet white chocolate and crunchy pistachios. Finished with adorable pastry bunny decorations, it's a colourful and delicious centrepiece for your Easter table.

Składniki

For the shortcrust pastry:

- Plain flour – 200 g
- Butter – 125 g
- Icing sugar – 1 tbsp
- Large egg – 1
- Gellwe Almond Flavouring – ½ tsp

For the orange filling:

- Large oranges – 2
- Gellwe Konfiturex 3:1 – 20 g
- Sugar – 150 g

For decoration:

- White chocolate – 100 g
- Pistachios – for decoration

Sposób przygotowania