



Apricot tartlets

🕒 80–90 Min   

Preparation

- 1 Beat the butter, orange sugar, powdered sugar and salt until creamy. Add the egg yolk and mix briefly. Add the flour and form a dough.
- 2 Shape into a disc, wrap in plastic wrap and refrigerate for 30 minutes.
- 3 Preheat the oven to 170 °C. Roll out the dough, cut circles and press into tart molds. Prick with a fork and bake for 17 minutes. Let cool completely.
- 4 Beat mascarpone, orange sugar and vanilla paste. Add the heavy cream and mix until smooth and creamy.
- 5 Fill the tart shells with cream, top with apricots and sprinkle with pistachios or pumpkin seeds.

Ingredients 8 Portions

♦ = Kotányi Produkte

Pastry:

120 g	Butter, room temperature
30 g	Orange Sugar
40 g	Powdered sugar
	Pinch of salt
1	Egg yolk
180 g	All-purpose flour

Cream and filling:

120 g	Mascarpone cheese
20 g	Orange Sugar
1 tsp	♦ Bourbon vanilla paste
80 g	Heavy cream
8	Apricot halves (from compote or canned)
	Chopped pistachios or pumpkin seeds, for decoration

