

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