

Apricot Yogurt Tart



Shopping list

The Crust

200g flour
50g icing sugar
90g Butter
1tbsp Yogurt

The Filling

3 egg yolks
100ml cream
350ml Yogurt
70g sugar
1tsp vanilla essence
1tbsp corn starch
1tbsp flour

12-14 apricots
1tbsp sugar
1tbsp chopped almonds

Icing sugar as much as you like

Lets bake

The filling: Whisk the egg yolks together with the sugar and cream. Add vanilla, corn starch and flour. Now whisk in the yogurt and pour the mixture into a pan and the pan on the hob. Stir constantly while heating. Keep warm until the mixture condenses. Then put a sheet of foil directly on the yogurt mixture. Cool until used.

Fort he crust: Add butter, sugar and flour and kned until mixture resemble coarse crumbs. Now add the yogurt and knead until the dough begins to form a ball. Roll dough out and put into the tarte dish. Bake crust blind for 15 minutes at 190°C. Half the apricts, add the filling into the crust and put the apricts with their cutted sides looking up on the filling. Sprinkle with sugar and almonds and bake at 180°C for 30 minutes. Let cool for about 45 minutes, add some icing sugar and serve.