



BLACKCURRANT FRANGIPANE TART & SORBET

Ingrédients

- Butter - 265 g
- Hard boiled egg yolk - 1
- Sugar - 310 g
- Salt - 5 g
- Milk - 300 g
- Flour - 250 g
- Egg yolk - 20 g
- Custard powder - 15 g
- Cornflour - 9 g
- Ground almonds - 75 g
- Blackcurrants - 100 g
- Water - 300 g
- Zest of lemon - 1/2
- Lemon juice - 15 g
- Fromage blanc 40% MG - 300 g

Préparation

Pastry :

Mash the egg yolk and add 250 g of flour.

Dissolve 5 g of salt and 10 g of sugar in 50 g of milk.

Pour this mixture onto 190 g of butter. Finish by adding the yolk/flour mixture.

Knead and roll out twice. Roll into a ball and put in the fridge to rest.

Roll out and cut into 8cm circles.

Bake blind.

Let's try this recipe of Blackcurrant Frangipane Tart made from Crème de Cassis de Dijon Briottet. So delicious! Recipe for makes 4 tartlets.