



APPLE TART WITH CHESTNUT LIQUEUR

Ingrédients

- Shortbread pastry - 1
- Apple compote - 1 jar
- Apples - 3 à 4
- Brown sugar - 1 handle

Préparation

To begin, peel the apples and slice them, more or less thinly, according to your preference..

Next, roll out the shortcrust pastry in a pie dish..

Mix 2 tablespoons of chestnut liqueur with the applesauce and spread the mixture over the bottom of the dish..

Cover with apple pieces.

Bake at 200° for 30 minutes.

The subtle sweetness of the apple blends perfectly with the aroma of the chestnut liqueur. You'll love this recipe for apple pie, with its exquisite chestnut flavor.

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