



ALMOND TARTS

Pastry recipes with almond paste

Recipe 02-04



Short pastry

400 g icing sugar
600 g butter
200 g **Marzipan almond paste M0 MM A** **item 014**
150 g egg
1000 g wheat flour

Whisk Marzipan almond paste with butter and icing sugar until light in colour and creamy. Add egg and flour in small amounts at a time mixing it into a smooth short pastry dough.

Almond filling

1000 g **Marzipan almond paste M0 MM A** **item 014**
450 g sugar
200 g egg
50 g water

Mix the Marzipan almond paste with the other ingredients to form a smooth mass. Beat until slightly foamy. Put the filling into baking trays with a thin layer (2 mm) of short pastry and bake for approximately 20 min. at 180° - 190° C. Cool down.

Finally, brush it with strained apricot jam and frost it with fondant or sugar coating. Then decorate with roasted fine almonds or diced pistachio nuts.