

Apricot tart with the magimix

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For the Thermomix dough :

300g of flour

140g of milk

60g of almond powder

50g of softened butter

50g of sugar

1/2 packet of baking powder

1 pinch of salt For the Thermomix apricot compote :

700g of apricots

1 apple (optional)

1 packet of vanilla sugar

For the Thermomix dough :

Preheat the oven to 180°C

For the dough :

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Put the milk and yeast in the Thermomix bowl and set to 37°C at speed 2 for 3 minutes.

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Add the other ingredients for the dough and set for 3 minutes on the kneading function.

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Place the dough on a floured work surface and roll out the dough.

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Grease the tart mold and place your dough in it.

For the compote :

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Wash, pit, and cut the apricots.

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Place them in the Thermomix bowl.

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Peel the apple, cut it into 4 pieces, and place it in the Thermomix bowl.

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Add the vanilla sugar and set for 5 minutes at speed 3 at 70°C.

For the apricot tart :

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Spread the compote on the tart dough.

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With the remaining dough, make small strips and place them on the dough.

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Brush the strips with egg yolk.

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Bake for about 30 minutes.

Enjoy this homemade apricots tart made with Thermomix. Yum ;)