Plum tart with the magimix

10 min	10 min 30 min	10 min 30 min 40 min	10 min 30 min 40 min 2/10
10 min 30 min 40 min 2/10 7	10 min 30 min 40 min 2/10 7 16	10 min 30 min 40 min 2/10 7 16	18

10 min 30 min 40 min 2/10 7 16 18

For the Thermomix puff pastry : 250g of flour 250g of butter 125g of water 1 tsp of sal For the Thermomix tart : 500g of plums 200g of brown sugar 120g of almond powder

<div class="tac">For the Thermomix puff pastry : </div>

For the puff pastry : » Cut the butter into small cubes and place it in the freezer for 3 hours. » Put the flour, salt, water, and butter in the Thermomix and mix for 30 seconds at speed 5. » Flour the work surface and roll out the dough into a rectangle shape. » Fold the dough into 3. To do this, fold 1/3 of the dough from the top over the 1/3 of the dough in the middle, and then fold the remaining side over the top. » Roll out the dough into a rectangle shape again. » Repeat the last 2 steps at least 3 times. » Let the dough chill for 30 minutes in the refrigerator. » Flour your work surface and your tart pan. » Roll out the dough and place it in the bottom of the tart pan. » Prick it with a fork. For the plum tart : » Preheat the oven to 190°C. »

Plum tart with the magimix

Sprinkle the tart with almond powder.

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Wash the plums, cut them in half, and remove the pit.

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Arrange them on the dough, pressing them tightly together.

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Sprinkle with brown sugar.

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Bake for 30 minutes.