

Mirabelle plum tart with the magimix

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For the shortcrust pastry :

200g of flour

70g of softened butter

30g of brown sugar

1 egg yolk

1/2 cup of water

A pinch of salt For the tart filling :

500g of mirabelle plums

40g of almond powder

40g of powdered sugar

15g of brown sugar

For the shortcrust pastry :

Preheat the oven to 210°C

For the shortcrust pastry in the Thermomix :

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Put the flour, brown sugar, softened butter, egg yolk, salt, and water in the Thermomix bowl.

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Mix for 45 seconds on the kneading function.

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Finally, remove the dough from the bowl.

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Roll it out using a rolling pin on a floured work surface or parchment paper, to an even thickness.

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Flour your tart mold and place the dough inside.

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Chill for 30 minutes.

For the filling in the Thermomix :

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Put the granulated sugar in the Thermomix bowl.

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Close the bowl and place the measuring cup on the lid.

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Mix by pressing the turbo mode three times to obtain powdered sugar.

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Add the almond powder and mix for 20 seconds on speed 4.

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Pour this mixture over the pastry.

Cooking the mirabelle plum tart in the Thermomix like grandma :

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Wash and halve the mirabelle plums, and remove the pits.

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Arrange the mirabelles on the tart and sprinkle with brown sugar or raw sugar to make the plums golden.

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Bake for 15 minutes at 210°C.

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After 15 minutes, reduce the oven temperature to 180°C.

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Continue baking the tart for approximately 30 more minutes.

This Thermomix mirabelle plum tart is best enjoyed warm or cold. But don't forget to let it rest a bit. It's a delicious and very good recipe. Yum. Out of all recipes, this cooking recipe is one of my favorite Thermomix cakes