

Plum tart with the magimix

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For the Thermomix puff pastry :

250g of flour

250g of butter

125g of water

1 tsp of salt For the Thermomix tart :

500g of plums

200g of brown sugar

120g of almond powder

For the Thermomix puff pastry :

For the puff pastry :

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Cut the butter into small cubes and place it in the freezer for 3 hours.

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Put the flour, salt, water, and butter in the Thermomix and mix for 30 seconds at speed 5.

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Flour the work surface and roll out the dough into a rectangle shape.

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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.

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Roll out the dough into a rectangle shape again.

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Repeat the last 2 steps at least 3 times.

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Let the dough chill for 30 minutes in the refrigerator.

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Flour your work surface and your tart pan.

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Roll out the dough and place it in the bottom of the tart pan.

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Prick it with a fork.

For the plum tart :

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Preheat the oven to 190°C.

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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.