



Dried Fruit Tart with Marzipan

This tart is easy to make and can be adjusted to fit your personal preferences. You'll love this dessert for its elegant presentation. The next time company drops by unexpectedly, don't panic. Instead, whip up this delicious tart!

Ingredients

For the crust

250 grams pastry flour

125 grams cold butter

60 grams sugar

1 pinch salt

1 egg

For the filling

100 grams marzipan

2 tablespoons crème fraîche
2 tablespoons whipped cream
50 grams ground almonds
1 egg
1 packet vanilla sugar
8 date
8 dried plum
8 little pieces dried fruit (papaya, mango or guava)
4 teaspoons coarsely chopped pistachio
4 teaspoons coarsely chopped almonds
pastry flour (for work surface)
butter (to grease ramekins)

Preparation steps

For the crust: Mix flour, sugar and salt in a large bowl and make a well in the center. Cut the cold butter into small pieces and spread around the well. Add the egg into the center and add about 3 tablespoons of lukewarm water. Chop all ingredients until small clumps take shape. Rapidly knead the mixture into a dough with the hands, shape it into a ball, wrap in plastic wrap and place in refrigerator for 30 minutes.

Roll out the crust on a lightly floured surface or between 2 layers of baking paper and line the greased tart pan with the crust. Preheat the oven to 180°C (approximately 360°F). For the filling: Mince the marzipan and mix with the crème fraîche. Stir the egg with the vanilla sugar until fluffy

and fold in the marzipan cream, the almonds and the heavy cream. Spread this cream mixture over the crust, filling to at most 2/3.

Place a date, plum, and piece of papaya on top. Sprinkle with coarsely chopped almonds and pistachios and bake in oven for about 12-15 minutes until golden brown. Remove from the oven, allow to cool on a wire rack.