

Apricot & rosemary rustic tart

Servings 8	Prep time : 35min	Cook time : 40min	Resting time : 1h
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Ingredients

Pie crust

- **210g** of all-purpose flour
- **40g** of almond powder
- **125g** of butter
- **83g** of liquid (1 egg + water)

Garnish

- **3 tbsp** of lemon juice
- **1 tbsp** of almond powder
- **80g** of brown sugar
- **10/12** apricots


Topping

- **3 branches** of fresh rosemary
- **20g** of brown sugar
- **10g** of butter
- **1** egg

Step by Step instructions

Make the Tart Crust

In a large mixing bowl, rub the **cold butter into the flour & almond flour** using your fingertips until the texture resembles coarse breadcrumbs. Add the **egg & water**, then mix just until the dough comes together—*avoid overworking it*. Shape the dough into a disc, wrap it tightly in plastic wrap, and chill in the refrigerator for **at least 30 minutes**.

 *Tip:* Don't worry if the dough cracks when rolling—this rustic crust is meant to look homemade and charming!

Prepare the Garnish

In a small bowl, combine the **brown sugar, almond powder, and lemon juice**. Mix briefly with a spoon until evenly blended. Set aside.

Roll Out & Assemble the Tart

Preheat your oven to **180°C (350°F)**.

On a lightly floured surface, roll the chilled dough into a **rough circle**, about **3–4 mm thick**. Transfer the dough to a parchment-lined baking sheet.

Spread the almond-sugar mixture in the center, leaving a **4–5 cm (1.5–2 inch)** border all around.

Halve and pit the apricots. Arrange them **cut side up** over the filling—either neatly in circles or scattered more freely for a rustic look.

Sprinkle the apricots with a **little brown sugar** and **chopped rosemary**. Dot the top with **small pieces of butter**.

Fold the dough edges over the fruit to create a free-form crust. **Brush the border with egg wash** for a golden finish.

Bake the Tart

Bake in the preheated oven for **40–45 minutes**, or until the crust is golden and the apricots are soft, juicy, and slightly caramelised. Let cool slightly before serving. Enjoy warm or at room temperature.