



JERNEJ KITCHEN

APRICOT TART

Beautiful combination of apricots, hazelnuts and mint.

MAKES	1	TART (24CM / 9 - INCH)
PREPARATION:	30	MINUTES
BAKE:	60	MINUTES

APRICOT TART

1/2 [Tart Dough](#)

500 g fresh apricots, a bit underripe

160 g sugar

1 handful fresh mint

300 g hazelnuts (or almonds)

250 g unsalted butter, softened at room temperature

1/2 lemon (zest only)

3 eggs

SERVE WITH

1 dollop greek yogurt or crème fraîche per slice

TOOLS AND EQUIPEMENT

tart pan tart (24cm / 9 - inch)

non-stick frying pan

plastic wrap

kitchen knife

baking tray

blender

bowl

hand electric mixer

TART CRUST

Prepare and bake your tart dough. If you are going to bake our Tart dough, you can click on the ingredient on the left and follow the instructions.

APRICOTS

Wash the apricots under running water then drain well. Cut them in half and remove the kernels. Set a non-stick frying pan over high heat. Add the apricots with the cut side down. Cook for about 5 minutes or until they get black, they should not be cooked through or softened. Transfer the apricots with the burnt side up to a large plate. Sprinkle with 2 tablespoons of sugar, cover with mint leaves and wrap in plastic wrap to infuse the mint flavor. Set aside until needed.

TIP

[You have to use a non-stick frying pan otherwise your apricots will stick to the pan and you will end up with a mash of apricots.](#)

ROAST AND SKIN YOUR HAZELNUTS

Preheat the oven to 180°C / 355 °F. To roast the hazelnuts, spread them in a single layer on a baking tray and bake for 9 minutes. Take care not to over roast. To remove the skin, wrap warm hazelnuts in a towel and let them sit for about 5 minutes. Rub vigorously in towel. Transfer the hazelnuts to a blender and blitz.

TART FILLING

In a bowl, mix together butter, the rest of the sugar, pinch of salt and lemon zest, using a hand electric mixer. Mix for about 5 minutes or until you get a fluffy texture. Separate egg yolks and egg whites. Gradually add the egg yolks to the butter mixture mixing constantly. Add the hazelnut flour, mix well and

refrigerate. Whisk the egg whites with a pinch of salt until you get a soft peak.

BAKE

Add a third of the egg whites to the butter - hazelnut mixture and combine well, using a spatula. Gently fold the rest of the egg whites. Spread the filling evenly over the bottom of the prebaked tart crust, using a flexible spatula. Remove the mint leaves from the apricots and arrange them to your liking, burnt side up. Bake for about 1 hour at 180°C / 355 °F. Let the apricot tart rest on a wire rack for about 1 hour, this way it will be easier to cut and serve. Serve with a dollop of greek yogurt or crème fraîche. Enjoy.