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PEACHES AND AMARETTO BISCUITS TARTLET WITH NUTELLA®

Tarts | Vegetarian | Dinner | Lunch | Banqueting | Summer

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Serves 12

- 180g Nutella
- 12 small dry macaroons

Paradise Cake Ingredients

- 55g butter
- 55g icing sugar
- 1/2 vanilla pod
- 2g grated lemon rind
- ½ egg (at room temperature)
- 1 egg yolk (at room temperature)
- pinch of salt
- 35g plain soft wheat flour
- 27g potato starch

- 1g baking powder

Shortcrust pastry

(sufficient for a tart for 7 people, plus 5 single-portion tartlets)

Ingredients

- 63g butter
- 125g plain soft wheat flour
- 1/2 vanilla pod
- 1g table salt
- ½ egg
- 63g icing sugar

Peaches ingredients

- 750g yellow peaches
- 125g caster sugar
- 1 lemon
- pinch of salt

Procedure:

Soften the butter until it's smooth and creamy. Add the sugar, flavourings and salt, and the egg yolk and half egg. Mix well then add the flours and baking powder.

Pour the mixture into a small cake tin (about 10cm diameter).

Bake at 175° for approx. 15/18 minutes.

Cool, and keep to one side.

Beat the butter until it's soft. Add the sieved flour and mix well. Add the salt and vanilla.

Work in the egg and the sieved icing sugar. When the dough is smooth and even, cover it with cling film and leave it in the fridge for two hours (for better results, you are advised to prepare the dough the day before).

Line a rectangular cake tin (29x9cm, 2.5cm high) and fill with 175g of dough.

Line five small tartlet moulds (5x8cm, 2cm high) and fill each one with about 17g of dough.

Use a fork to prick holes in the middle of the tart and the tartlets.

Bake in the oven at 175°. The tartlets will take about 12 minutes (make sure they're nicely golden), the tart a few minutes more.

Start preparing the peaches:

Rinse the peaches and cut them into 8 segments. Add the sugar, vanilla, salt and lemon juice. Cover with cling film and leave to rest for about 30 minutes at room temperature.

Place in a non-stick pan and cook until the peaches are soft but not mushy (they must remain in slices).

Spread them out on a baking tray, cover with cling film, and leave in the freezer for about 50 minutes to cool thoroughly.

Take the peach slices out of the syrup and remove their skin (it should come away easily after being cooked). Put the syrup to one side for later.

Put the various parts together:

For the tartlets:

Spread 15g Nutella on the tartlet. Add a slice of Paradise Cake (5g) and moisten it with the peach syrup. Place two or three peach slices on top and sprinkle with crumbled macaroon (one per tartlet).

For the tart:

Spread 105g Nutella on the tart. Add a few slices of Paradise Cake (80g) and moisten with a few spoonfuls of the peach syrup. Arrange the peach slices on top and sprinkle with crumbled macaroon (calculating one per person).