

PINE NUT TART WITH SWEET-AND-SOUR TOMATOES AND TIKKA MASALA



INGREDIENTS

4 

300 g pâte à foncer
 120 g butter, softened
 100 g ground almonds
 100 g icing sugar
 3 eggs
 175 g candied fruit (cherries, orange, angelica)
 60 g sultanas (soaked for 6 hours)
 80 g Armagnac
 40 g Bresc Tikka masala
 120 g pine nuts
 150 g cream cheese
 20 g Bresc Chutney tomato
 16 Bresc Sweet'n sour cherry tomatoes garlic parsley
 cress
 violets

Pâte à foncer:
 250 g flour
 125 g butter, softened
 1 egg
 15 g granulated sugar
 5 g salt
 0.4 dl water

USED BRESC PRODUCTS



Sweet 'n sour Cherry
 tomatoes garlic
 lemongrass 1100g



Tikka masala 450g



Tomato chutney 1000g

PREPARATION METHOD

Roll out the dough to a 2-cm thick circle. Roll it around the rolling pin, then unroll it again over a ring mould. Line the inside of the ring mould with the dough. Beat the softened butter in a dish until it is smooth, then stir in the icing sugar, ground almonds and then the eggs, one by one. Add the candied fruit and the raisins soaked in Armagnac. Season with the tikka masala spices. Preheat the oven to 200 °C. Prick holes in the bottom of the pastry, then pour the filling into it and smooth it down. Cover the surface with the pine nuts, leaving spaces at even distances around the edge. Arrange the marinated, drained cherry tomatoes in those spaces. Press the pine nuts gently into the filling and place the tart in the preheated oven for 10 minutes. Reduce the temperature to 170 °C and leave the tart in it for 20 minutes. Remove the tart from the oven and allow to cool. Mix the tomato chutney with the cream cheese. Remove the ring mould and garnish the tart with a quenelle of chutney-cream cheese, cress and violets.

Pâte à foncer:

Sieve the flour and make a dip in the centre. Cut the butter into small chunks and place the egg, sugar and salt in the dip. Mix everything well and stir well. Add water. Knead the pastry until smooth, wrap in plastic film and leave to rest for a few hours before using it.