

Frangipane tart — Coupelle Haute POP (B11.11/B11.12/B11.13/B11.14)

Ingredients list (for 10 tart shells)

2 eggs
100 g of sugar
100 g of soft butter
Half a vanilla pod
100 g of almond powder
40 g of flour
100 g of almonds flakes

Preparation

Little whisk the eggs and the sugar, then add the soft and the vanilla pod.

With a spatula, add the flour and the almond powder.

Place the mix in a piping bag and pour into the silicone dishes and pour into the individual cups.

Sprinkle flaked almonds on top.

Cook for eight minutes in a pre-heated oven at 170° C

