



www.genusswerke.eu

Nectarine tart

Almond short pastry

100 g ground, blanched almonds

180 g flour

1 egg

100 g margarine

50 g sugar

1/2 tsp cinnamon

1 pinch of salt

Filling

250 g quark

250 g sour cream

1 egg

50 g sugar

1 pudding powder vanilla

1 P vanilla sugar

50 g flaked almonds

5 nectarines

INSTRUCTIONS

For the almond shortcrust pastry, knead the almonds with flour, sugar, cinnamon, salt, margarine and egg to a fine shortcrust pastry. Wrap the dough in foil and refrigerate for 30 minutes. Prepare a tart mould and grease it. Place the dough in it and pull it up along the edge. Keep some of the dough and cut out small shapes. Cut the nectarines into narrow slices. For the quark filling, mix the quark with sour cream, egg, sugar and vanilla custard powder and vanilla sugar and fill into the prepared form. Spread the nectarine slices over it. Sprinkle the nectarines with the flaked almonds and cover with the remaining dough.