

HOW TO MAKE

Nectarines tart with pine nuts and vanilla sauce

Shopping list

- 3.5 oz butter
- 1 TBS heavy whipping cream
- 2.6 oz cornstarch
- 1 small egg
- 4.2 oz flour
- 5 oz sugar
- A pinch of salt
- Enough nectarines to cover the pan you will use
- 2 cups of milk
- 1 TBS vanilla extract
- 4 egg yolks
- ½ cup sugar
- ½ cup pine nuts

Step

What to do

What you need (serves 6)

Marguerite's tip

1

Mix in a bowl all the ingredients for the dough, until you can form a ball with it.
Set aside in the fridge.

- 2.6 oz butter
- 1 TBS heavy whipping cream
- 2.6 oz cornstarch
- 1 small egg
- 4.2 oz flour
- 1 oz sugar
- 1 pinch of salt
- Nectarines

2

Peel and pit the nectarines. Cut them in two. Preheat the oven on 440°

3

In the baking pan (round one, high sides) spread the sugar and butter and heat until you get a caramel. Spread the fruits on the caramel, round side facing the bottom.

- 1 oz butter
- 4 oz sugar

4

Roll out the dough and carefully lift it to cover the figs. Push the sides under the figs and perforate it. Cook in the preheated oven for 30 minutes.

5

For the sauce: whisk egg yolks and sugar together. Boil the milk with the vanilla extract. Pour, as you whisk, on the egg and sugar mix. Put back in the saucepan and cook as you stir. Refrigerate.

- 2 cups of milk
- A tea bag
- 4 egg yolks
- ½ cup sugar
- ½ cup pine nuts

Turn upside down on the serving plate, sprinkle with pine nuts and serve with the sauce.

