

# HOW TO MAKE

## Tarte Amandine

### Shopping list

- 9 oz flour
- 4 oz butter
- 3 oz powdered sugar
- 2.4 oz almonds meal
- 3 eggs
- 1.4 oz sugar
- 2 TBS heavy whipping cream
- Cherries

### Step

### What to do

### What you need (serves 6)

### Marguerite's tip

1

Mix flour, butter cut in small pieces, sugar and almonds meal until it looks like sand.  
Add one egg, knead well and form a ball.

- 8 oz flour
- 4 oz butter
- 3 oz powdered sugar
- 1 oz almonds meal
- 1 egg

« Avoid pitting the cherries, it would make your tart soggy. This is as delicious with fresh cherries as with jarred ones. »

2

Heat the oven to 350°, butter a pie pan, roll the dough, place in the pan, poke little holes in the bottom. Cook for 15 minutes, set aside to cool on a rack.

3

Whisk together all the ingredients of the batter. Place the cherries on the tart, add the batter and cook 10 more minutes (until the batter is set).

- Cherries
- 1.4 oz powdered sugar
- 1 oz flour
- 1 egg plus one yolk
- 2 TBS heavy whipping cream
- 1.4 oz almond meal