

AMANDINE TARTELETTES



6 SERVINGS



PREP TIME:
30 MIN



COOK TIME:
25 MIN

INGREDIENTS

For the Shortcrust Pastry:

150g Plain Flour
50g Icing Sugar
1 Pinch of salt
90g Butter (Cold, Cubed)
1 Egg Yolk
1-2 tbsp Cold Water

For the Frangipane:

90g Butter (Softened)
90g Caster Sugar
1 Large Egg
90g Ground Almonds
1 tsp Vanilla Extract
1 tbsp Plain Flour
1-2 tbsp Amaretto (optional)

For Decoration:

Sliced Almonds
Icing Sugar for dusting

DIRECTIONS

- Mix the flour, powdered sugar, and salt in a bowl. Add the cold butter and work it in with your fingertips or a pastry cutter until the mixture is crumbly. Add the egg yolk and 1-2 tablespoons of cold water, quickly kneading into a smooth dough. Shape the dough into a disk, wrap in plastic wrap, and refrigerate for at least 30 minutes.
- Preheat the oven to 180°C (350°F). Roll out the chilled dough on a lightly floured surface and cut out 6 circles. Place the dough circles into 6 tartlet pans (about 8-10 cm in diameter), pressing the dough into the pans and trimming the excess. Prick the bottoms with a fork and cover with parchment paper and baking weights. Blind bake the tartlets in the preheated oven for 10 minutes. Remove the weights and parchment paper and bake for another 5 minutes until the crust is lightly golden. Remove from the oven and let cool.
- Cream the soft butter and sugar in a bowl until light and fluffy. Add the egg, vanilla extract, and Amaretto, and mix well. Fold in the ground almonds and flour until smooth. Fill the cooled tartlet crusts with the almond cream and smooth the tops. Sprinkle with sliced almonds. Bake the filled tartlets in the preheated oven for about 15-20 minutes until the filling is puffed and golden brown. Remove the tartlets from the oven and let them cool completely. Dust with powdered sugar before serving.

