



Shortbread with early seasonal berries



To prepare the sweet pastry

Mix the softened butter, icing sugar, scraped vanilla pod and salt. Once the mixture is uniform, add the egg, then the ground almonds followed by the flour. Once this mixture is uniform, make a ball and wrap it in cling-film. Leave to stand in the fridge for 30 minutes. Roll the dough to a thickness of 2–3 mm. Cut out a circle 18 cm in diameter.

To prepare the almond cream

Mix the softened butter with the icing sugar. Once the mixture is uniform, add the egg, beat well, then add the ground almond, the flour and finally the brown rum. Preheat the oven to 170 °C on the PizzaPlus setting. Spread the cream on the pastry disc, then cook for 20 minutes.

Rezept für 4

Ingredients for the sweet pastry

120 g butter
80 g icing sugar
½ vanilla pod
1 pinch of salt
1 egg
25 g powdered almonds
200 g flour

Ingredients for the almond cream

125 g butter
125 g sugar
2 eggs
125 g ground almonds
15 g flour
15 g brown rum

Ingredients for the pastry cream

250 g milk
3 egg yolks
50 g sugar
25 g custard powder
½ vanilla pod

Ingredients for the meringues

50 g egg white
50 g sugar

Ingredients for the garnish

20 Gariguette strawberries
Seasonal berries

**To prepare the pastry cream**

Beat the egg yolks and sugar. Scrape the vanilla pod into the milk and bring to the boil. Add the custard powder to the beaten eggs, then pour in the hot milk. Return to the pan, bring to the boil and cook for 5 minutes before setting aside in the fridge.

To prepare the meringue

Preheat the oven to 90 °C on the hot air setting. Beat the egg whites and sugar to form peaks, then shape into small balls. Place in the oven for 60 minutes.

Wash and trim the strawberries. Using a pastry bag, spread the cream on the tart base. Arrange the strawberries and other berries attractively. Garnish with the small meringues.