



TARTE FLAMBÉE WITH NECTARINES



INGREDIENTS

Dough:

- 230g flour
- 30g olive oil
- 100ml water
- 1 egg yolk (medium)
- Pinch of salt

Topping:

- 125g goat's cheese
- 200g sour cream
- 1 tsp dried parsley
- Pinch of pepper
- 2 nectarines, pitted and sliced
- 40g pine nuts
- 30g Cavendish & Harvey Mixed Fruit Drops
- Rosemary sprigs

PREPARATION

Combine the flour, olive oil, water, egg yolk, and salt in a bowl and knead. Then wrap the dough in cling film and let it rest for 30 minutes.

Roll out the dough thinly on a floured surface and place it on a baking sheet lined with parchment paper.

Mix the goat's cheese, sour cream, parsley, and pepper in a bowl, then spread the cream evenly over the dough and top with nectarine slices and pine nuts.

Bake at 250°C in the lower third of the oven for about 10 minutes until crispy. Meanwhile, melt the Mixed Fruit Drops in a pot with a little water to form a syrup.

Drizzle the syrup over the finished tarte flambée and garnish with rosemary sprigs.