



STÄDTER®

Apple-marzipan tart

TART FRAME Ø 24.5 CM | WORKING TIME: APPROX. 40-50 MIN. | BAKING TIME: APPROX. 20-35 MIN.

Ingredients for the shortcrust: 240 g flour, 80 g sugar, 160 g butter, 1 egg, 1 pinch of salt, 1 knife tip baking powder | **Ingredients for the marzipan filling:** 90 g soft butter, 90 g marzipan, 20 g sugar, 1 egg, 90 g flour, 1 knife tip baking powder, 4 apples

Preparing the shortcrust:

Work all the ingredients into a smooth dough. Wrap it in foil and put in the fridge for approx. 1 hour. Roll out the dough until it is approx. 3mm thick and cut out the base with the tart frame. Grease the sides, cut a strip of dough to the required length and height and line the sides with it. Poke the base several times with a fork and bake at 180 °C top/bottom heat (160 °C convection oven) for approx. 10-15 minutes. Line the dough with baking paper and weigh it down with blind baking balls or pulses. Remove these again after baking.

Preparing the marzipan filling:

Blend the soft butter, marzipan paste and sugar in a standing mixer until smooth. Add the egg and continue stirring briefly. Mix flour with baking powder and gently fold in. Spread the filling evenly over the rolled-out shortcrust. Cut the apples into very thin slices, roll them into roses, spread them across the marzipan filling and bake them for another 10-20 minutes.

Mix a glaze as you wish, e.g. from thickened apple juice.

