

Apricot Tart

This uses more eggs than an omelette; but they are sinfully disguised.

Ingredients

For the pie crust:

- 250g plain flour
- 120g chilled butter, cut into small pieces
- 2 egg yolks
- 1 teaspoon finely grated lemon zest
- 1 dessertspoon almond meal

For the filling:

- Twelve stoned, fresh apricots, or one packet of dried apricots (not tinned)
- 6 egg yolks
- ½ cup sugar
- 1 cup cream

Method:

Preheat oven to 200°C.

Blend all the pastry ingredients till they form a ball; or mix quickly with your fingers – in which case hurry as hot pastry gets tough, and fingers sweat.

Let the pastry rest in the fridge for an hour; roll out and line a pastry dish. Don't make a thick layer of pastry or it may get gluggy.

Simmer the apricots till just soft, with a little sugar if they need it. I like to add a bit of vanilla bean, or a few almond leaves, or some apricot stones for flavour while they are cooking.

Remove them as the apricots cool.

Mix all the custard ingredients; cook over a double boiler till thickened. Cook the pastry case at for fifteen minutes; line it with the apricots then pour in the custard. Cook for another ten minutes. Serve hot or cold.