

# Peach Blossom Tart



A Cooperation of



**BOSCH**

**ABC**  
Cooking Studio

Invented for life

# Peach Blossom Tart



## Ingredients:

### Cookie Tart

190 g	Graham biscuit
100 g	Butter
1 tsp	Honey
20 g	Sugar

### Frangipane

2 nos	Egg yolk
40 g	Sugar
50 g	Almond powder
15g	Cake flour
100 cc	Milk
Appropriate	Vanilla essence
2 tbsp	Lemon juice

### Decoration

15 g	Diced almond
3 halves	Canned peach
Appropriate	Non-melting icing sugar
2 pcs	Chervil
1 tbsp	Apricot glaze

## Workflow:

### Cookie Tart

1. Finely mash the graham biscuit in a bowl and mix in melted butter, honey and sugar.
2. Pour the mixture into a mould and press firmly with a spoon.
3. Bake with 4D HotAir at 160°C for 7 mins.

### Frangipane

4. Beat egg yolk and sugar together. Add milk in 2 parts and mix well.
5. Sift in almond powder and cake flour. Mix well.
6. Microwave at 500W for 1 min 30 secs, stirring well.
7. Add lemon juice and vanilla essence.
8. Spread the mixture out till level.
9. Bake with 4D HotAir at 180°C for 18 mins.

### Assembling

1. Place the sliced peaches around the tart.
2. Put the diced almond around the circumference of cookie tart.
3. Dust with non-melting icing sugar and decorate with chervil.

## Setting procedure:

4D HotAir 160°C, 7 mins  
for Cookie Tart

4D HotAir 180°C, 18 mins  
for Cookie Tart

4D HotAir

A Cooperation of



**BOSCH**

**ABC**  
Cooking Studio

Invented for life