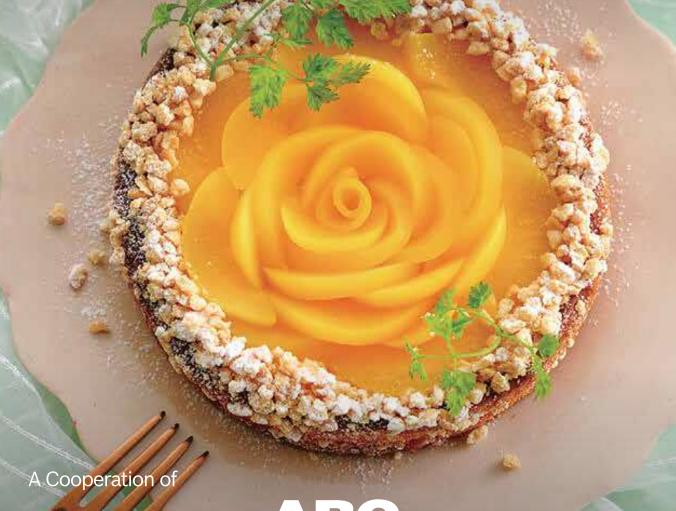
Peach Blossom Tart



BOSCH

ABC
Cooking Studio

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Peach Blossom Tart



Ingredients:

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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 suga
2 pcs	Chervil
1 tbsp	Apricot glaze

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Workflow:

Cookie Tart

- 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

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