



# exotic fruits tart

## Ingredients for 6 persons:

### For the dough:

120g flour  
80g almond powder  
5 cl PDO huile d'olive de la Vallée des Baux-de-Provence  
10 cl water  
Salt

### For the chantilly:

2 cl PDO huile d'olive de la Vallée des Baux-de-Provence  
20 cl whole liquid cream  
3 tbsp icing sugar  
Vanilla powder

1 mango  
½ pineapple  
1 passion fruit



Preparation: 20 mins  
Cooking: 10 mins  
Resting time: 2h

Add in 1 tablespoon vanilla in the single cream. Put the cream in the fridge for at least 2 hours for it to be very cold at the time of the recipe.

Mix all the dough ingredients till a soft ball is formed.

Spread the dough. Cut strips of the dough to the height of the tart ring, then cut a circle that is a little smaller than the ring base. Grease the tart ring. Place the dough strip around the inside of ring. Then place the dough circle in the centre and lightly moisten it to stick it.

Stitch the base of the tart, place a few ceramic beads on top so that the dough doesn't swell too much. Bake at 180°C for 10 minutes.

Remove the baking beans. Leave to cool down.

Peel the mango and cut it into large cubes. Proceed the same with the pineapple. Open the passion fruit.

Whip the cream to a firm, but not dry, chantilly. Whisk in the icing sugar in 3 times.

Gently add in the olive oil while whipping the cream, before it is finished. Set aside in a piping bag in the fridge.

Pipe some large dots of chantilly on the baked tart pastry, top with the mango and pineapple pieces, then sprinkle with some passion fruit seeds.