



© Céline de Cérrou pour France Olive

Peach shortbread tart

Ingredients for 6 persons:

For the olive oil tart dough:

350g flour
12.5 cl PDO huile d'olive de Nice
1 egg
1 pinch of salt
½ glass of water

For the filling:

5 white and yellow peaches
2 eggs
15 cl single cream
1 tbsp sugar
1,5 tbsp almond powder
20 lemon verbena leaves



Preparation: 30 mins
Cooking: 30 mins

Heat the crème fraîche, put in the lemon verbena and leave to infuse. Set aside.

Preheat the oven to 180°C.

Make the olive oil tart dough: crack the egg in a salad bowl and beat it with the salt. Add 250g flour and mix the whole.

Add the olive oil and knead the dough until it becomes smooth.

Add the remaining 100g flour. Add some water and knead the dough. Do the same procedure till all the dough is smooth and consistent.

Roll out the dough and arrange it in a tart mould. Prick it.

Make the filling:

Peel and slice the peaches.

Mix the eggs, sugar, almond powder and the verbena infused crème fraîche (remember to remove the verbena before!).

Arrange the slices of peach on the dough, then pour the egg cream.

Bake for 30 minutes.

Serve warm or cold.

Financed by the European Union, FranceAgriMer and France Olive Production.



REG. (UE) 2021/2115 P.O.
OCM OLIO year 2023

FranceAgriMer

FRANCE
Olive
Production