






# AVOCADO

Food for life



 Approximately **55 min**

 **20,813** kcal p.p.

 **6** persons

## WHAT YOU NEED

- Eggs: 5 pcs
- Whip cream: 200 pcs
- Sour cream: 1 pcs
- Almonds: 25 g
- Mixed berries: 750 pcs

## GOOD TO HAVE AT HOME

- Melted and cooled butter (for the crust)
- Icing sugar (for the crust): 4 tbsp.
- Icing sugar (for the cream): 1 tbsp.
- Ground vanilla (for the cream): 1 tbsp.
- Mint leaves

## ALLERGENS



## FRESH FRUIT AND ALMOND TARTE

### PREPARATION

- Preheat the oven to 200°C.
- Whisk the egg whites until firm. Add the icing sugar while slowly whisking. At the highest setting, whisk for another 5 min. until the eggwhites and sugar become thick and glossy. Carefully fold in the ground almonds and melted butter. Spoon the dough out on a lined baking sheet in a rectangle of about 20x30cm. Bake in the oven for approx. 20 min. until golden and crispy. Leave the crust to cool down.
- Whisk the whip cream with the icing sugar and vanilla until firm. In another bowl, whisk the creme fraiche until firm. Carefully fold the whip cream into the creme fraiche. Spoon the cream on top of the crust in a thick layer.

### SERVING

- Top the tarte with your favourite fruit and berries, cut into bite size pieces. Drizzle with mint leaves.