RED PLUM TART FEDERAL DAY OF THANKSGIVING, REPENTANCE AND PRAYER

Ingredients
(For 4 people)

- Short pastry:
- 200 g fine flour
- 1 pinch of salt
- 1 tbsp caster sugar
- 100 g cold butter
- 0.5 dl water
- Filling:
- 800 g red plums
- 150 g ground hazelnuts or almonds
- 3 tbsp caster sugar

Preparation:

On a clean work surface, pour out the flour and make a well in the centre. Add the cubed cold butter, sugar and salt, and rub with the fingertips to obtain a grainy texture. Incorporate the water and knead to obtain a homogeneous dough. Cover with plastic film and chill in the refrigerator for 30 minutes.

Then roll the dough out, place it in a parchment-lined cake mould, and sink the edges.

Puncture the dough with a fork and spread the ground almonds or hazelnuts across it.

Preheat the oven to 200°C.

Pit and quarter the red plums. Arrange them on the dough, close together.

Sprinkle with caster sugar and bake for 35 to 40 minutes in the middle of the oven.

