Galapian from Apt



FOR 8 PEOPLE

PREPARATION TIME 1 H

COOKING 30 MIN

Ingredients

*available at La Maison du Fruit Confit.

Recipe

- The tart dough:
 - 1. Mix the flour, almond powder and icing sugar.

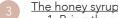
2. Add the butter and "sand" the mixture.

- 3. Add the egg and water and work quickly to form a ball.
- 4. Roll out the pastry between two sheets of cling film and place in a pie dish.
- 5. Prick with a fork, cover and chill.
- The filling:
 - 1. Mix the almond powder with 40g sugar.
 - 2. Beat the egg whites until stiff with 40g of the sugar. Gently fold the egg whites into the mixture.
 - 3. Cut the candied melon into thin strips and place on the base of the tart.
 - 4. Cover completely with the mixture.
 - 5. Place in the oven for 30min.



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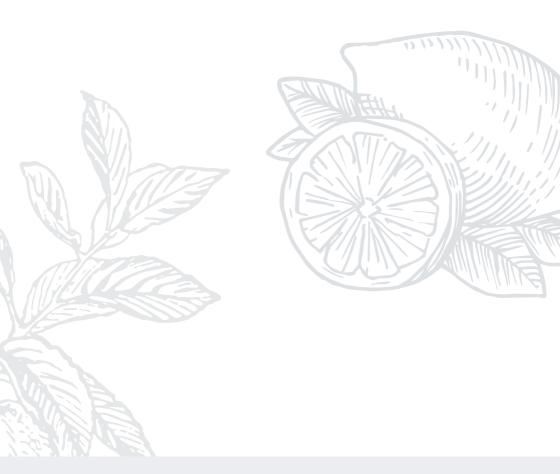
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- The honey syrup:

 1. Bring the water and honey to the boil, stirring until the mixture becomes syrupy.

 2. Pour over the tart and leave to cool.





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