

# Galapian from Apt



FOR 8 PEOPLE

PREPARATION TIME 1 H

COOKING 30 MIN

## Ingredients

Pie crust:  
160g flour  
20g almond powder  
60g icing sugar  
100g butter  
1 egg  
2 tablespoons

Fittings :  
250g of candied yellow melon\*  
16 tricoloured candied cherries\*  
A few pieces of angelica \*  
4 egg whites  
80g sugar  
120g almond powder

Honey syrup  
80g water  
80g lavender honey

Specific ustensil:  
Electric whisk

\*available at La Maison du Fruit Confit.

## Recipe

### 1 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.

### 2 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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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.

