

Cherry Tart

Savor the perfect cherry tart with Andros Professional Cherry Fillings in a crumbly shortcrust, almond cream perfection, and a touch of powdered sugar—an irresistible symphony of flavors.

INGREDIENTS

- 12oz. **ANDROS Professional Cherry Filling**

SHORTCRUST

- 8 cups AP Flour
- 3.5 tsp. Salt (kosher)
- 3tbsp. Sugar
- 1 lb 5 oz. Butter (cubed)
- 3.5 fl oz. Ice water

ALMOND CREAM

- 7 oz. Butter
- 1 2/3 Icing (confectioners) sugar
- 1 1/2 Almond flour
- 3 Eggs (extra large)
- Powdered sugar

INSTRUCTIONS

SHORTCRUST

1. Mix (by hand or with dough hook attachment) the chilled flour, salt, sugar, and butter until it reaches a sandy consistency.
2. Add the ice water and mix until all ingredients are combined.
3. Wrap and keep in the fridge until using.

ALMOND CREAM

1. In a mixing bowl, beat the butter until soft, then add the icing (confectioners') sugar and almond flour until well mixed. Add in eggs, one at a time, to incorporate.
2. Wrap and keep in the fridge until using.

CHERRY FILLING



FEATURED INGREDIENT



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- 1.** Roll the shortcrust dough to the desired thickness about 5mm, then line the dough in a 4" tart mold.
- 2.** Blind bake at 350° F for about 20 minutes.
- 3.** Pipe almond cream to cover the bottom of the tarts, then spread some Andros Professional Cherry Fillings to cover the almond cream.
- 4.** Bake again for another 20 minutes at 350° F until cream sets and is golden brown.
- 5.** Garnish with extra baked pieces of short dough and sifted powdered sugar.