

Strawberry Almond Cream Tart

Savor the exquisite allure of Andros Professional Strawberry Fillings nestled within a sweet dough, adorned with almond cream, and topped with a buttery crumble. Finish with a dusting of powdered sugar for pure indulgence.

INGREDIENTS

- 1 oz. **ANDROS Professional Strawberry Fillings** (each piece)

SWEET DOUGH

- 8 3/4 cups Cake flour
- 1 lb. Butter
- 3 Eggs (extra large)
- 3.5 tsp. Salt
- 3 1/3 cups Icing (confectioners') sugar
- 1 1/2 cups Almond flour

ALMOND CREAM

- 7oz. Butter
- 1 cup Sugar
- 1 1/2 cups Almond flour
- 3 Eggs (extra large)

CRUMBLE

- 5.25 oz. Butter (cubed)
- 2 1/3 cups AP Flour
- 3/4 cup Icing (confectioners') sugar
- Powdered sugar for garnish

INSTRUCTIONS

SWEET DOUGH

1. In a bowl, mix the soft butter with icing confectioners' sugar and almond flour until creamy. Add the eggs one at a time to incorporate, then add the flour and mix well. Do not over-mix.



FEATURED INGREDIENT



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2. Wrap tight and refrigerate overnight. On lightly floured table, roll sweet dough to 5mm and shape into a 4 inch tart shell.

ALMOND CREAM

1. In a mixing bowl, cream the butter until soft, then add the sugar and almond flour until smooth.
2. Add in the eggs one at a time and mix well.
3. Keep in refrigerator until ready to use.

CRUMBLE

1. In a bowl, add all dry ingredients, (flour and sugar) then add soft cubed butter into the bowl.
2. Using your hands, rub the butter and dry ingredients together and mix until reaching crumble consistency.

STRAWBERRY FILLING

1. Fill the tarts with almond cream.
2. Bake in the oven at 350°F for 20 minutes or until golden brown.
3. Let cool, then spread the Andros Professional Strawberry Fillings and top each tart with crumble.
4. Bake again until it reaches golden brown color, about 10 minutes. Let cool and dust with powdered sugar.