

Raspberry tart

Ingredients:

300g **Crop's** frozen raspberries

Pastry

240 g butter
150 g sugar
50 g almond powder
2 eggs
400 g flour
1 vanilla sugar

Cream

½ l milk
125 g sugar
5 eggs
1 vanilla sugar
50 g corn starch
50 g butter



Preparation:

Pastry

- Mix together the butter, sugar, almond powder, vanilla, eggs and 50 g flour. Gradually add the rest of the flour. Put in the refrigerator for 2 hours. Thereafter bake in the oven at 150°C.

Cream

- Cook the milk and vanilla sugar. Beat up the eggs, sugar and corn starch. Mix with the cooking milk and bring to cook. Put aside from the fire, add the butter and keep fresh.
- Bring the cold cream in the pastry and top with raspberries.