

PEACH, RASPBERRY AND PEPPER TARTE TATIN



INGREDIENTS

4 

- 6 peaches
- 2 eggs
- 380 g sugar
- 320 g flour
- 250 g butter, softened
- 125 g raspberries
- 50 g vanilla sugar
- 20 g salt
- 20 g baking powder
- 10 g Bresc Parrillada piri piri
- 10 g Bresc Lemongrass puree

USED BRESC PRODUCTS



Lemongrass puree 450g



Parrillada Piri Piri 450g

PREPARATION METHOD

Mix the Parrillada Piri Piri with the lemongrass puree. Cut the peaches in half, remove the stones and cut into wedges. Stir the wedges into the piri piri mixture. Spread the wedges evenly across a greased loose-bottomed tin. Cut the raspberries in half and spread them evenly over the peaches. Mix the sugar and vanilla sugar with the softened butter. Add the flour, baking powder, eggs and salt and make a pastry. Roll out the pastry into a thin slab and cover the fruit in the tin with it. Bake the tarte on an indirect heat on the barbecue at 180 °C for fifty minutes. Tap the tarte loose from the tin once it is cooked.