

## Nectarine, Honey, & Lavender Frangipane Tart

**Yield: 1 10-inch tart**

### **Sweet Pastry Base:**

8 oz. Pastry flour  
Pinch of salt  
2 TB. Granulated sugar  
4 oz. Butter, unsalted  
1 egg  
1 Tb. Water (adjustable)

### **Method:**

1. Rub flour, salt, sugar, & butter all together until butter is like cornmeal.
2. Then add egg and water accordingly.
3. Knead until just combined. Rest in fridge and roll out into tart pans. The dough should have the consistency of cookie short dough.

### **Filling:**

5-6 Nectarines, cored, cut into ½” slices  
5 Tb. Almonds  
2 Tb. Powdered sugar  
2 Eggs  
1 T Granulated sugar  
2 T. Honey  
1 t. Lavender, minced  
½ cup Heavy whipping cream  
1 Tb. Vanilla extract  
1 10-inch tart pan  
Apricot glaze for the top.

### **Method:**

1. Cut nectarines into appropriate size for the tart you are making.
2. Combine powdered sugar and almonds in food processor and grind until it is smooth. About 3 minutes.
3. Lay fruit in pattern in tart pan.
4. Combine cream, almond mixture, eggs, sugar, honey, lavender, and vanilla. Pour over fruit up to the top of the pan.
5. Bake at 400F degrees for about 40 minutes or until golden brown on top.
6. Remove from oven then brush apricot glaze on tart or dust with powdered sugar.
7. Serve at room temperature.