

**Tasting, Sampling and Sharing  
with friends  
apricot brioche tart**



**Ingredients (serves 6 – 8)**

1 Egg	2 x 400g (14oz) cans Apricot halves
2 tbsn Caster sugar	4 tbsn Demerara sugar
1 x 250g tub Mascarpone	Icing sugar for dusting
225g (8oz) Brioche loaf sliced about 1cm (1/2 in) thick	

**Method:**

Preheat oven 180c / 350F / gas 4

Lightly grease an ovenproof shallow dish (about 28cm (11in))

Lightly whisk the egg and caster sugar together in a bowl. Add the mascarpone and whisk again, making a custard, until smooth and there are no lumps.

Arrange the brioche slices as neatly as possible in a single layer on the greased dish to completely cover it. Trim the brioche slices if necessary to fit. Spread the mascarpone mixture all over the brioche until about 1 cm(1/2in) away from the edge. (You don't have to be accurate about this)

Arrange the apricot halves neatly in circles over the mascarpone right to the edge of the brioche. Sprinkle the demerara sugar over the apricots.

Bake in the preheated oven for about 30 – 35 minutes until the custard is set and golden.

Dust with icing sugar and serve at once with crème fraiche. (This is also nice served cold.)

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