

Apricot Hazelnut Brandy Tart ~ Tarte aux Abricots avec Noisettes et Eau-de-Vie

- 1 package/recipe [pastry dough](#)
- 1½–2 lbs apricots
- ½ cup sugar
- a few splashes brandy
- 2 eggs
- 2 tbsp flour
- ½ cup crème fraîche
- ¼ cup ground hazelnuts
- ½ cup whole hazelnuts, chopped



Options: Add bright raspberries or black berries for a gorgeous contrast. Scrape the insides of half a vanilla bean into the sugar. You can also add a few shakes of cinnamon or nutmeg and a few dots of butter on the top. A squeeze of half a lemon can also give it a kick. This one I kept simple. And if you want it really sweet, double the sugar.

1. Heat over to 400F



2. Halve and pit the apricots. Lay them out on a dish cut side up and sprinkle with some of the sugar. Hold your thumb over the spout of the brandy bottle and splash some on all the apricots. Set aside and let sit for 15-20 minutes.



3. Roll out the dough. If you are using puff pastry, dock it or poke it all over with a fork. I used puff pastry here but a pate brisee or standard tart dough would work fine. You can also incorporate the ground almonds into the crust for more flavor if you are making it from scratch.



4. Cover the bottom with a thin layer of ground hazelnuts.

5. Bake it for 10 minutes. (this is called blind baking - browning a crust with nothing in it so that it cooks a bit which keeps it from getting soggy from the liquid filling.)



6. Mix the remaining sugar, eggs, flour, creme fraiche.



7. Chop whole hazelnuts and toast carefully in a non-stick pan on the stove.



8. Take it out pie crust from oven and pour in the sugar, eggs mixture.



9. Arrange the apricot halves around the pie dish as you'd like. I had a lot of apricots so I stood them up on their sides at an angle to fit them all in.

10. Sprinkle with toasted chopped hazelnuts.

11. Put tart in oven and reduce heat to 350F / #5. Cook for 30 to 45 minutes, depending on your oven. I'd rather cook it longer at a lower temperature.

12. Take out and let cool for at least an hour, if you can wait that long.



Bon Appetit!

