

Almond Tart



Ingredients

Pre-made tart or pie shell

1 cup (250 ml) heavy cream

1 cup (200 g) sugar

1/8 teaspoon salt

1 cup (80 g) sliced almonds



1/8 teaspoon vanilla extract

2 teaspoons Grand Marnier or Amaretto

Procedure

1. Pre-bake tart or pie shell according to package
2. Mix cream, sugar, and salt and slowly bring to boil, stirring continuously. Upon foaming, remove pot from heat and add almond, vanilla extract, liqueur.
3. Spread mixture in pre-baked tart or pie shell. Make sure layering is even. Put tart with filling in oven.
4. Set the alarm for 10 minutes. Take out the tart and gently crack the tart's surface. Return tart in oven and check every 6 minutes. If sugar crust forms, gently crack it. Continue baking until filling slowly caramelizes. When tart filling is golden with flecks of cream, remove from oven. Ideal baking time is 30 minutes. Cool tart slightly until it sets. Top with Mantecado ice cream.
5. Serve!