

Apricot Brioche Tart

Ingredients

- Butter For Greasing
- 1 Egg
- 2 Tbsp Caster Sugar
- 1 x 250g Mascarpone Cheese
- About 225g Brioche Sliced About 1cm Thick From A Loaf
- 2 x 400g Cans Apricot Halves. Drained
- About 4 Tbsp Demerara Sugar
- Icing Sugar For Dusting



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Method

- Butter well an ovenproof, shallow-sided dish, about 28cm in diameter. Preheat the oven to 180°C/Fan 160°C/Gas 4.
- Lightly whisk the egg and caster sugar together in a bowl. Add the mascarpone and whisk again 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 as necessary to fit. Spread the mascarpone mixture over the brioche slices to about 1cm (½ in) 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, cut-side down. 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 immediately with crème fraîche.