



Prune Tart topped with Cheesecake



12 serv. 1,5 min. 50 min.



INGREDIENTS

What you need

PASTRY

125 g soft butter
150 g sugar
A pinch of salt
1 egg
250 g wheat flour
½ tsp. baking powder
1 jar Fynbo Premium Prune Filling

CHEESECAKE

400 g cream cheese (natural)
85 g sugar
2 eggs
½ untreated lemon

INSTRUCTIONS

Chop up the butter and mix with the sugar. Add salt and an egg. Sift the wheat flour and baking powder and knead quickly into the dough. The dough must then be left to rest in the refrigerator for at least 1 hour (and preferably overnight).

Preheat the oven to 175 degrees Celsius (fan-assisted). Roll out 2/3 of the dough to make the pastry and put into a greased tart mould (approx. 21 cm). Use a fork to make holes in the base of the tart. Bake the pastry for 10 minutes at the bottom of the oven. Cut the rest of the pastry into strips, which can then be used later to make a top on the tart.

Mix cream cheese, sugar and the juice of half a lemon using a hand mixer. Mix in the eggs and keep whisking until the mixture is uniform.

Spread Fynbo Premium Prune Filling onto the tart base. Spread the cheesecake mixture onto the tart. Create a lattice on the top of tart using the strips of pastry in order to make the top. Bake the tart for 30-35 minutes in the middle of the oven until the pastry is golden. Serve the tart cold. Decorate with red wood sorrels, if desired.

