

Apricot Brioche Tart



Serves 4

Prep 10 mins

Cooking 30 mins

Easy

Ingredients

1 egg
2 tablespoons caster sugar
250g tub mascarpone cheese
200g brioche, sliced about 1cm (½ in) thick from a loaf
1½ x 400g cans apricot halves, drained
± 2 tbsps. demerara sugar
icing sugar for dusting (optional)

1. Lightly grease an oven-proof, shallow-sided dish, 28cm. Preheat to 180° C/G as 4.
2. Lightly whisk the egg & caster sugar together in a bowl. Add the mascarpone and whisk again until smooth and there are no lumps.
3. Arrange the brioche slices as neatly as possible in a single layer on the greased dish to completely cover it. Trim the brioche slices to fit. Spread the mascarpone mixture over the brioche to 1cm away from the edge. (You don't have to be accurate!)
4. Arrange the apricot halves neatly in circles over the mascarpone right to the edge of the brioche. Sprinkle the demerara sugar over the apricots.
5. Bake in the preheated oven for about 30 mins until the custard is set and golden. Serve immediately, and dust with icing sugar (optional).
6. **To prepare and cook ahead:** Step 1 can be made and kept in the fridge up to 12 hours before. The brioche can be arranged in the dish, covered tightly for up to 12 hours ahead. The apricots can be drained. Assemble up to 2 hours before serving. Or bake the day before and reheat in the oven preheated to 190° C /Gas 5 for about 10 mins. (It is best cooked just before serving, though.)