

Apricot Sesame Seed Pie

Ingredients and Instruction for one 8 inch tart ring or pie pan

Make the crust (I recommend making the dough the night before)

Necessary equipment: food scale, sifter

- 1 medium egg yolk (about 20g)
 - 20g cold water
 - 3g sugar
 - A pinch of salt
 - 100g butter room temperature
 - 160g low viscosity flour(薄力粉), sifted
1. In a small bowl, put egg yolk and beat well, add water, sugar and salt and mix well. Refrigerate the egg mixture for 30 minutes.
 2. Put butter in a large bowl and cream it with a wooden spatula. Add flour all at once and incorporate by cutting in with spatula's edge but never swirl until the mixture resembles oatmeal, **do not over mix**.
 3. Add chilled egg mixture and combine by cutting motion until the mixture just comes together. Again, do not over mix here either. Do this as fast as possible before the egg warms up. Wrap tight with plastic sheet. Refrigerate for 4 hours or more.



Fruits compote

Skip this 'compote' process for a less-calorie version

- Stone fruits – number of fruits determine by it's size – lay the halved and pitted fruits (do not peel skin) inside of pan plus two more (fruits will shrink in cooking process). Weight the fruit
 - Sugar – about 30% of fruits weight. Note: I used less than 30% and it was still too sweet!
 - Water – 10% of fruits weight
1. Place fruits in the pot. Add sugar, water the put lid on to cook fruits on medium heat.
 2. When the steam starting come out between the pot and the lid then reduce heat to low. Simmer for 5 minutes and turn off the heat. Remove the lid and cool completely in the pan.

Almond cream

- 80g butter, room temperature
 - 70g sugar
 - 65g eggs (about 1 and 1/2 eggs), beaten. keep in the refrigerator until needed, Note: beat two eggs very well in a bowl then weigh, take away the potion you don't need.
 - 80g Almond flour, whisk to remove large lumps.
1. With the same whisk you used for almond flour, cream butter in a large bowl. Add sugar, whisk until the mixture turn to light color and fluffy.
 2. Add chilled egg 1/3 at a time. beat well after each addition.
 3. Add almond flour. Mix well with spatula.

Assemble and bake

Apricot Sesame Seed Pie

1. With the crust dough in between plastic wrap, roll the dough with rolling pin and fit in the ring or pie pan you're using. Note: take out dough from refrigerator 10 minutes before start of assembly, otherwise dough will be too cold and tough to handle.
2. Heat oven to 390F. Spread 1/2 of almond cream in the bottom of crust. *Pat dry the fruits compote with paper towel and lay on the top of almond cream. *Not necessary but it may be too watery.
3. Spread rest of almond butter cream on top of the fruits.
4. Sprinkle evenly with white sesame seeds 1/4 cup or more on top. Bake for 1 hour. Cover the pie with aluminum foil halfway through. Serve warm with a scoop of vanilla ice cream if you like.