



MONTICELLO VINEYARDS
CORLEY FAMILY NAPA VALLEY

Almond Tart

Crust:

1 cup flour
¼ tsp salt
1 cube unsalted butter
1 TBSP water

Put all in processor, roll out, put in pan, cover with foil
and bake at 400 for 20 minutes until golden

Filling:

1 cup sliced almonds
¾ cup sugar
¾ cup cream
1 tsp Grand Marnier
¼ tsp Almond Extract

Mix, let stand 15 minutes

Spoon into baked crust and bake at 400 for 30 - 40 minutes
Until browned

Recipe courtesy of Chef Leslie Parker

This would be very good served with our
Montreaux Brut Sparkling Wine (Champagne)