

## RECIPE



RECIPE TITLE

**Crostini with Brie  
and Apricot Chutney**

FOR

4 Portions

FROM THE FEATURE

Canned Apricots

CONTRIBUTOR

Maja Nett  
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SISTERMAG

N°30

### INGREDIENTS

180 g	brie
50 g	brown sugar
1 tsp	fresh rosemary
2 tbsp	white wine
1 can	of halved apricots
	fresh rosemary
8 large slices of rustic Ciabatta or baguette	

### STEPS

1. Drain the apricot halves in a sieve and rinse with cold water.
2. Cut into small pieces and put into a small pot with sugar, white wine, and chopped rosemary.
3. Bring to a boil while stirring and simmer gently for 15 minutes until the mixture thickens slightly. Stir constantly. Remove the chutney from the heat and allow to cool to room temperature.
4. Meanwhile, preheat the oven to 200°C – top and bottom heat – and place baking paper on a baking tray.
5. Place the bread slices on the tray. Cut the Brie diagonally into 16 thin slices. Spread 2 slices of Brie evenly on the bread slices.



CONT.

6. Bake the crostini for about 3-4 minutes, until the bread is brown and crispy, and the Brie is slightly melted.
7. Remove from the oven, add 1-2 spoonfuls of apricot chutney to the crostini, and sprinkle with fresh rosemary needles as desired. Serve immediately.

## RECIPE



RECIPE TITLE

**Apricot cream tart  
with coconut crust**

FOR

1 Serving

FROM THE FEATURE

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### INGREDIENTS

**For the crust:**

150 g	flour
150 g	cold butter in pieces
100 g	powdered sugar
75 g	coconut flakes
1	pinch of salt

### STEPS

1. Butter the tart pan.
2. Put all the ingredients for the crust into a food processor or stand mixer and knead into a crumbly dough by briefly mixing several times.
3. Place the dough on the countertop and knead with your hands; then place it in the tart pan and spread evenly throughout.
4. Place the tart in the freezer for 10 minutes. Meanwhile, preheat the oven to 175°C, top and bottom heat.
5. Place a layer of baking paper on the dough, and the soup pearls on top of the paper as a weight. Put the crust in the pre-heated oven for 15 minutes, then carefully remove the baking paper and soup pearls, and bake the bottom for 5 more minutes.



CONT.

**For the filling:**

475 g	apricot halves
125 g	whipped cream
50 g	sugar
1/2	Juice and zest of lime
1 pack	gelatin powder or agar (for 500 ml of liquid)

**Also:**

200 g	whipped cream
2 tbsp	vanilla sugar
1 pack	cream stiffener
	Soft butter for the tart pan
	Baking paper
	Soup pearls or baking weights
	Fresh lime zest and chopped pistachios

6. Remove from the oven and allow to cool completely on a rack.
7. In the meantime, prepare the filling. For this, drain the apricot halves in a sieve and rinse with cold water. Puree the apricot halves, the sugar, the lime juice and zest in the mixer or with a blender.
8. Stir the gelatin or herbal alternative together with water according to the pack instructions and let it swell. Then slowly heat in a small saucepan until the gelatin has completely dissolved.
9. Add 4 tablespoons of the apricot puree to the gelatin and mix thoroughly with a whisk, then add this mass to the remaining apricot puree and mix thoroughly.
10. Stir until the cream for the filling is stiff and thoroughly mixed with the apricot puree.
11. Carefully remove the cooled coconut crust from the pan and place on a cake tray.
12. Pour in the apricot cream and place the tart in the refrigerator for at least 4 hours, preferably overnight, until the filling has solidified.



CONT.

- 13.** Before serving, whip the cream for garnishing with the stiffener and vanilla sugar. Decorate the tart with small servings of the cream using an icing bag.
- 14.** Garnish the tart as desired with lime zest and pistachios, and serve together with the remaining cream.
- 15.** Bake the crostini for about 3-4 minutes, until the bread is brown and crispy, and the Brie is slightly melted.
- 16.** Remove from the oven, add 1-2 spoonfuls of apricot chutney to the crostini, and sprinkle with fresh rosemary needles as desired. Serve immediately.

## RECIPE



RECIPE TITLE

**Apricot chicken with almond rice**

FOR

4 Portions

FROM THE FEATURE

Canned Apricots

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### INGREDIENTS

#### For the apricot chicken:

2 tbsp	sunflower oil
2 tbsp	butter
1 tsp	Dijon mustard
2 tbsp	lemon juice
2 tbsp	soy sauce
4	chicken thighs
1 can	apricot halves (240 g drained weight)
2 cloves	garlic
	salt and pepper
	Butter for the pan

### STEPS

1. Pat the chicken thighs dry and thoroughly season them with salt and pepper.
2. Heat the sunflower oil in a pan at a high temperature. Fry the chicken thighs golden brown, then remove them from the pan and set aside.
3. Wipe the pan with paper towel and turn down the temperature.
4. Drain the apricot halves in a sieve and rinse with cold water. Cut apricots into very small cubes. Peel the garlic cloves and finely chop them.
5. Melt the butter in the pan and allow the apricot and garlic to heat up. Add the mustard, lemon juice, soy sauce and 50 ml of water and let the mixture simmer gently for about 10 minutes.
6. If necessary, add water and add more salt and pepper to taste.



CONT.

7. Meanwhile, preheat the oven to 175°C top – and bottom heat – and grease a baking dish with butter.
8. Place the chicken thighs in the baking dish and cover with the apricot sauce. Cook for about 25-30 minutes in the preheated oven until the meat is tender and no longer pink.
9. Meanwhile, for the almond rice, melt butter in a large pot. Peel the onion, finely dice it, and let it simmer until it begins to soften.
10. Wash the rice in a sieve under running water, shake dry, and put it in the pot. Let it thoroughly sweat and extinguish with 500 ml of water.
11. Add the bay leaf, lemon peel, and salt, and simmer the rice gently for 15 minutes with the lid closed. Take it from the stove and let it sit with the lid closed for another 10-15 minutes.
12. Roast the halved almonds in a pan without fat until they become fragrant. Mix them together with the lemon juice and half of the chopped parsley in the pot of rice.
13. Serve the apricot chicken together with rice and the dripped sauce from the baking dish.