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## QUETSCHENTAART - LUXEMBOURGISH PLUM TART

*Recipe by Ketty Thull (slightly adjusted by me)*

125g butter, softened  
50g sugar  
1 egg  
250g flour  
1 pinch of salt  
500g plums

- Prepare the dough: Beat the butter with the sugar, then add the egg and beat until fluffy.
- Sift in the flour and salt and quickly knead into a firm dough. Wrap in cling film and put into the fridge for 30 minutes.
- Preheat the fan oven to 200° celsius. Roll out the dough and put into a buttered tart tin.
- Wash the plums, halve, remove the stone and cut into six wedges.
- Arrange the plum slices in circles on the tart base. Bake for 40 minutes or until the base seems not too soggy anymore (it will always remain slightly soggy because of the plum juice that oozes from the fruit).