

Frangipane Tart



I made this tart as an additional summer dessert to the traditional Christmas pudding. It was a great success because it made use of our seasonal berries in our Australian summer and easily cut into 12 serves. I replaced the raspberries for apricots when I made the tart for New Year's Eve. You could replace these fruits with pears, plums, fresh dates, blueberries- this is really a tart for all seasons

Ingredients (for pastry sufficient to line 28-30cm flan tin)

450g plain flour

250 g unsalted butter

2 Tb caster sugar

pinch salt

2 medium egg yolks

3-4 Tb chilled water

Ingredients (for filling)

1 cup fresh or frozen raspberries (or apricots, cut into quarters, stone removed)

Icing sugar

160 g unsalted butter

200 g caster sugar

3 eggs

250 g almond meal

1 tsp vanilla essence

1/3 cup plain flour

Method

- 1. To make pastry;** *rub* the butter into the flour until it resembles breadcrumbs. *Add* sugar and *mix* well. *Make* a well, then *add* yolks and most of the water. *Use* a knife to '*cut in*' the pastry. *Add* only sufficient water until dough comes together into a ball; firm yet tender in texture. *Chill* in a refrigerator for about 20 minutes.
- Roll* the pastry to line a 30 cm flan tin. *Chill* in refrigerator while you prepare the filling.
- Preheat* the oven (bottom heat: conventional or fan-forced) to 190 degrees C.
- 2. For filling;** *Cream* the butter and sugar until light and fluffy.
- Add* the eggs one at a time. *Add* vanilla essence.
- Fold in* the almond meal and flour and *mix* well so that all the ingredients are incorporated.
- Spread* frangipane cream evenly into pastry shell. *Arrange* fruit on top.
- Place* on tray on bottom shelf (if oven has bottom heat). *Bake* for 40-45 minutes until filling is set and golden.
- Cool* tart on wire rack for 30 minutes before removing from flan tin. *Dust* with icing sugar.

NB. If your oven does not have bottom heat function, you may need to blind bake the pastry shell first prior to adding filling.