

## **Frangipane Tart**

Bring a 23 - 25cm fluted round, deep, loose-based flan tin

### **FOR THE RICH SHORTCRUST PASTRY**

- 200g plain flour
- 100g butter, chilled and diced
- 25g caster sugar
- 1 egg

### **FOR THE ALMOND FILLING**

- 100g butter, softened
- 100g caster sugar
- 2 eggs
- 100g ground almonds
- 25g plain flour
- 1 teaspoon almond extract/essence
- 1/3 jar jam

### **TO DECORATE**

- Approx. 200g fruits e.g. Peaches, raspberries, strawberries, cherries, figs, apples, pears, apricots, plums, blueberries
- 3 tablespoons apricot jam



### **METHOD**

1. Heat the oven to 190°C/gas 5.
2. Make the pastry either by hand or in a food processor. By hand, sieve the flour into a bowl, add the butter and rub in until the mixture looks like fine crumbs. Stir in the sugar. Beat the egg, then stir into the crumbs with a round-bladed knife to make a slightly soft but not sticky dough. (Or use a food processor). Wrap the dough and chill for 20 minutes until firm but not hard.
3. Roll out the pastry and use to line the flan tin. Prick the base of the pastry case well with a fork. Line with baking paper, and bake blind for about 15 mins until edges are lightly coloured. Remove the paper and baking beans, bake for a further 5-7 mins until cooked through (no damp patches) and turning a light golden colour. Set aside to cool.
4. Meanwhile, make the almond filling. Cream the butter with the sugar until light and fluffy using an electric whisk, then gradually beat in the eggs. Fold in the almonds, flour and almond extract. Alternatively, make this in the food processor.
5. Spread a thin layer of jam in base of pastry case. Spoon almond mixture on top and spread evenly. Top with prepared fruit. Bake for 20–30 mins until the filling is golden and feels springy when pressed in the center. Remove from oven and leave to cool.
6. Warm the apricot jam in a small pan over low heat, or in microwave, then press through a sieve to remove any lumps. Brush it over the fruit to glaze. Leave to set.