

Raspberry Bakewell Tart



(Serves 8)

Ingredients:

8 x 10cm wide pre baked sweet pastry tartlet cases

Or

1 x 24cm wide pre baked sweet pastry case

400g Fresh raspberries

75g Ground almonds

25g Plain flour

100g Unsalted butter

100g Caster sugar

2 Eggs

Zest of 2 lemons

Apricot jam (optional)

Method:

Cream together the butter and the sugar, until light and fluffy.

Beat in one egg at a time, sprinkling in a little of the ground almonds with each egg to help cream the mixture.

Add the grated lemon zest and fold in the remaining ground almonds and plain flour.

Pre heat an oven to 180 c /350 f /gas mark 4.

Pipe or spoon the mixture into the pre baked tartlet cases, making sure it is spread evenly.

Bake for 10 minutes, until the mixture is firm to the touch and a light golden colour. Remove from the oven and keep warm.

Place the raspberries neatly on top of the tart and glaze with some warm apricot jam if required.

To serve:

Sit the individual tarts on a pool of warm vanilla custard or if serving one large one serve the warm custard on the side.

Vanilla or raspberry ripple ice cream would also be ideal to serve with the tarts.

Also try fresh strawberries or blackberries as an alternative to raspberries.