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by Liz Robb

Sweet Almond and Blueberry Tart

Ingredients

For the pastry:
175g plain flour
75g chilled butter
Cold water
For the filling:
125g golden caster sugar
85g butter
175g ground almonds
A few drops of almond essence
2 medium eggs
1 heaped tablespoon of blackcurrant jam
225g blueberries

Servings
8
Person

Preparation

1. To make the pastry, sift the flour into a large bowl and add the chilled butter, cut into small pieces. Rub together until it resembles fine breadcrumbs. Gradually mix in just enough cold water to bring together into a soft dough.
2. Form the dough into a ball, wrap in clingfilm and chill in the fridge for about 30 minutes. Lightly grease a tart tin; mine was 21/22cm in diameter. Preheat the oven to 200 degrees or 180 degrees fan oven.
3. Roll out the chilled pastry on a lightly floured surface and use to line the prepared tin. Line with baking parchment, fill with baking beans and blind bake for about 12 minutes, then again without the beans for another 5 minutes. Trim off the edges.
4. To make the filling, cut the butter into small pieces, add to the sugar and beat well together. Stir in the ground almonds and the almond essence. Add the beaten eggs and beat together until well combined. Stir in 125g of the blueberries.
5. Reduce the oven temperature to 190 degrees, 170 degrees fan oven. Spread the blackcurrant jam evenly over the pastry base.
6. Spoon the filling into the pastry case, drop the remaining blueberries on top and press in very gently. Bake for approximately 50 minutes, until the top is browned and the tart is cooked through. [Cover the top with foil if the centre needs longer.]

Cooks Note

If you are short of time, you could buy a ready made pastry case. For a change, try using blackberries instead of blueberries. Enjoy a slice with clotted cream, creme fraiche or ice cream, or serve as a dessert covered in custard.