

Strawberry Frangipane Tart

Short crust pastry

375g	plain flour
50g	icing sugar
200g	butter
1	egg

Frangipane

125g	butter, diced
125g	icing sugar
2	eggs
1	egg yolk
125g	ground almond flour, for dusting
¼ cup	strawberry jam, heated
½ cup	strawberries

Method

1. Preheat oven to 180C. Grease the base of the tartlet moulds.
2. To make the pastry, combine flour, icing sugar and butter in a food processor and pulse until the mixture resembles coarse breadcrumbs.
3. Add egg and pulse again until the dough comes together. Wrap in cling wrap, then rest in the fridge for 30 minutes or more.
4. Line the tartlet moulds with pastry.
5. To make the frangipane, cream the butter and sugar until pale and fluffy. Add the eggs and egg yolk, one at a time. Fold in the ground almond.
6. Brush half of the strawberry jam over the bottom of the tart, then spread the frangipane on top.
7. Arrange strawberries over the frangipane, pressing lightly into the mixture.
8. Bake in the oven for 30-35 minutes until golden and cooked through.



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Frangipane Tart