

Christmas Frangipane Tart

Serves 6-8

Ingredients:

- ready made short crust (puff or sweet sable) pastry
- 100 g butter
- 100 g sugar
- 100 g ground almonds (almond meal)
- 2 eggs
- zest of a lemon or orange, vanilla paste (optional)
- tablespoon of plain flour (helps to stabilise the frangipane but leave out if you prefer)
- marmalade (optional)



A classic French frangipane tart is an extremely versatile desert, which can be accompanied by almost anything you can imagine. In Spring, we use our neighbour's cherries, in Summer his apricots, and in Autumn his pears. So when fresh fruit is no longer available in Winter, we turn to our Cheery Christmas Compote!

Method:

Line a pastry shell with short crust or puff pastry and bake it blind (using rice or baking beans) as per the instructions on the packet. When cool spread with a thin layer of marmalade (optional).

Make a quick frangipane by blending the butter and sugar until creamy, beat in the eggs and then stir in the other ingredients. Leave to rest for 30 minutes at room temperature (outside of the fridge otherwise it is too hard to spread) Spread onto the tart shell.

Bake at 200C for 10 minutes and reduce the heat to 180C for a further 20 minutes or until a skewer comes out clean.

Decorate with the Cheery Christmas Compote and candied peel (see or website recipe. Serve warm with blended crème fraîche and chestnut purée or your favourite ice cream...