

CRANBERRY ALMOND TART

I love an almond tart and this one has a subtle festive spin with a layer of jammy, slightly orange spiked cranberries. The key is to CHILL. Chill the pastry, chill the frangipane, chill out. I often make the pastry and frangipane the night before. And always grind your own almonds. Makes all the difference to the texture.

220g of plain flour

20g of icing sugar

1 pinch of fine sea salt

130g of cold unsalted butter cut into cubes

1 large egg, lightly beaten

1-2 tsp of ice-cold water

FOR THE FRANGIPANE:

200g of unsalted butter, at room temperature

200g of caster sugar

200g of blanched almonds

2 large eggs, lightly beaten

200g fresh cranberries

1tbsp caster sugar

1 tsp orange extract

Zest of 1 clementine or orange

Pulse the flour, icing sugar & salt in a food processor. Add the butter, pulse until the mix resembles breadcrumbs. Add the egg and pulse just until the dough begins to come together. Add a little cold water if needed. Shape into a flat disk, wrap & chill in the fridge for at least 2 hours.

Pulse the almonds until they resemble breadcrumbs.

In a large bowl, cream the butter & sugar using an electric whisk. Beat in the eggs then fold in the almonds. Place the frangipane in the fridge to chill for at least 1hr.

Lightly dust a surface with flour. Roll the pastry until it is about the thickness of a £1 coin. Line a loose-bottomed fluted tart dish (23cm wide x 4cm deep) with the pastry. Trim the edges and return the lined tart dish to the fridge to chill for a further 30 mins.

Preheat the oven to 170°C Fan. Place the cranberries, sugar, orange extract and zest in a baking dish and cook for 15-18 mins until they have split and are jammy.

Allow them to cool whilst you place a large flat baking tray in the middle of the oven to preheat.

Dot the cranberries in the base of the chilled pastry case, spoon over the frangipane and don't worry about levelling the top.

Bake for about 60-70 minutes on the preheated tray until the almond filling and pastry are golden brown. If the frangipane is browning too much, cover loosely with foil.

Allow tart to cool.

Serve with double cream