



PEAR & BLACKBERRY FRANGIPANE TART

Quick homemade frangipane is the perfect carrier for all types of fruit. Keep it seasonal, apples and pears in autumn, cranberries and citrus in the winter, berries and figs for spring and summer.

Plain flour	2 tablespoons plain flour
1 x 500g pack shortcrust pastry	1 teaspoon almond extract
160g unsalted butter, softened	50g blackberry jam
160g caster sugar	100g blackberries
2 Clarence Court Burford Brown eggs	3 pears
160g ground almonds	Icing sugar

Roll the pastry to 3mm thick on a lightly floured work surface. Carefully line a 22cm, round, fluted tart tin allowing for a little overhang. Prick the base all over and place the lined tin in the freezer for 1 hour.

Meanwhile place the butter, sugar, egg, almonds and extract in a large mixing bowl. Whisk together until smooth and place to one side. Peel one of the pears, core and chop then place to one side.

Pre-heat the oven to 180c/350f/gas mark 4. Fill the chilled case with baking beans and blind bake for 15 minutes. Remove the baking beans and return the case to the oven and bake for a further 5 minutes or until golden.

Once baked, remove the tart case from the oven and spoon the jam into the bottom of the case. Scatter over the chopped pear. Fold half of the berries into the frangipane and spoon over the jam and chopped pear. Smooth over with a spatula. Halve, core and slice the remaining 2 pears. Arrange the slices over the frangipane and dot the remaining blackberries around. Place the tart on an oven tray and bake for 30 minutes or until just risen and set.

Allow to cool for a few minutes before removing from the tin and allow to cool on a wire rack. Serve warm with creme fraiche and berries or allow to cool completely. Dust with icing sugar and serve.



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