



BONNE MAMAM CHERRY AND RASPBERRY BAKEWELL TART

This Bakewell tart beautifully marries fragrant Bonne Maman Cherries & Berries Conserve with sweet almond frangipane. Our Burford Browns add a glorious golden hue to the irresistibly crisp shortcrust pastry. Serve topped with seasonal fruits and a splash of cream.

Prep time 30 minutes plus 1 hour to chill | Cook time 1 hour 10 minutes | Serves 8-10

INGREDIENTS

1500g pack shortcrust pastry
240g unsalted butter, softened
240g golden caster sugar
3 medium Clarence Court Hens eggs
300g ground almonds
2 tablespoons plain flour
2 teaspoons almond extract
½ 370g jar Bonne Maman Berries and Cherries Conserve
½ 230g jar Fabbri Amarena Cherries in syrup (drained)
A handful fresh raspberries (optional)
4 tablespoons flaked almonds
2 tablespoon icing sugar
Fresh berries to serve



METHOD

Roll out the pastry to 3mm thick and use to line a 25cm non-stick, loose bottomed tart tin. Leave a little overhang to allow for shrinkage. Prick the base and chill in the fridge for at least 1 hour.

Pre-heat the oven to 180c/ 350f/ gas mark 4. Blind bake the pastry case for 15 minutes. Remove the baking beans and return to the oven for a further 10 minutes until golden. Allow to cool then trim the edges.

Place the butter and sugar in the bowl of a freestanding mixer and whip to a light paste. Add the eggs, ground almonds, plain flour and almond extract and mix again to form a smooth frangipane. Place to one side.

Spoon the conserve into the tart case and smooth into one layer. Scatter over the cherries and raspberries (if using.) Pour in the frangipane and smooth over with a spoon. Scatter over half the flaked almonds and bake in the oven for about 45 minutes or until golden and risen.

Toast the remaining almonds and place to one side. Remove the tart from the oven and place on a cooling rack. Allow to cool for a few minutes in the tin then remove from the tin and allow to cool completely.

When ready to serve scatter over the berries, toasted almonds and sieve over a little icing sugar. Serve with cream and a little extra conserve if you like.



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