

Easy Frangipane & Raspberry Tart

Ingredients for the Tart base

125g 4½oz butter
125g 4½oz caster sugar
225g 8oz flour
pinch of salt
1/2 egg or one egg yolk

Ingredients for the Frangipane

125g 4½oz butter
125g 4½oz sugar
3 medium eggs (125 to 150 g)
125g 4½oz finely ground almonds / almond flour
zest of 1 small lemon, orange or tangerine

Plus 125g 4½oz of fresh raspberries and/or other fruits of choice

Bake the tart, base and filling, in one go. The bottom does not go soggy but it is not exactly crisp either and the tart is perfectly delicious.

Method

1. Make a firm dough with the flour, butter, sugar, salt and the half egg. Wrap in cling film and leave to rest in the fridge for 30 minutes. Make sure the dough is cool but still easy to work with by the time you want to roll it out.
2. Now make the frangipane by slowly melting the 125g butter over low heat and letting it cool slightly.
3. Beat the sugar together with the three eggs and the grated zest of lemon, orange or tangerine until creamy and add the melted butter while continuing to beat.
4. Add the ground almonds and mix well.
5. Preheat your oven to 175°C / 345°F.
6. Fill a greased mould (24 cm / 9.5 inches diameter and 3.5 cm / 1.4 inches height, preferably with removable bottom) with the rolled-out pastry dough.
7. Now spread the frangipane evenly into the mould (it very probably will spread out nice and evenly on its own).
8. Now add your fruit. You can lay the raspberries (in a pattern) on top of the frangipane, they will sink in a little bit anyway, so no need to push them, you still want to see them.
9. Slide the tart into the oven and bake for about 45 minutes, depending on your oven.
10. When it's beautiful and golden brown, puffed and firm to the touch, it is ready.
11. Leave to cool on a rack, then dust with icing sugar.