

Bakewell Tart

With Custard Sauce, Strawberry Ice Cream

Ingredients

FOR PASTRY:

1 ¼ cups plain flour	2 tablespoons chilled water
¼ cup ground almond meal	¼ cup raspberry jam
2 tablespoons caster sugar	¼ cup flaked almonds
125 grams chilled butter egg yolk	icing sugar to dust

FOR FILLING:

125 grams butter, softened cup caster sugar
1 tablespoon grated lemon rind eggs
1 ½ cups ground almond meal 1/3 cup plain flour

Method

1. Combine the flour, almond meal, sugar and butter in a food processor. Blend to fine crumbs. Add egg yolk and half the chilled water. Process to smooth dough, adding more water if needed.
2. Take pastry out, knead till smooth, cover with plastic film and chill for 30 minutes.
3. Grease a tart pan and line it with the 5 mm rolled out pastry. Trim excess and chill for another 10 minutes.
4. Place pan on a baking tray and line with baking paper. Fill the pan with either beans or rice and bake in pre-heated oven (180 C) for 10 to 12 minutes till edges are turning golden-brown.
5. Remove paper and beans / rice and bake to golden colour for another 7 minutes.
6. Meanwhile make the filling: Beat butter, sugar and lemon rind until light and fluffy. Add eggs, one at the time, until just combined. Beat in the almond meal and flour.
7. Spread jam onto pastry case. Pour in the filling. Sprinkle with almond slivers. Bake for 45 minutes with 160 C or until inserted wooden skewer comes out clean.
8. Dust with icing sugar and serve with custard sauce and strawberry ice cream.