

Courtesy of The Red Cross – Please Donate



Raspberry Almond Tart


400g short pastry
750g raspberries
½ cup sugar
3 tablespoons custard powder

Almond Mixture

140g blanched almonds
½ cup flour
4 tablespoons icing sugar
100g butter, chopped
½ teaspoon almond essence

1. Preheat the oven to 190°C.
2. Line a 23-25cm flan dish with the short pastry. Cut the remaining pastry into 1.5cm strips to make into a lattice top. Line the pastry case with baking paper and fill with baking beans. Bake blind for 12 minutes. Remove the beans and paper. Continue baking for 5 minutes. Cool.
3. Combine the raspberries, sugar and custard powder in a saucepan. Simmer over a moderate heat, stirring, until the liquid is thick. Cool.
4. Place the almonds in a blender or food processor and process with the flour and icing sugar until finely ground. Add the butter and almond essence. Pulse until the mixture forms clumps.
5. Crumble the almond mixture over the base of the baked flan.
6. Stir the raspberry filling and spoon over the almond mixture. Make a lattice across the pie with the pastry strips.
7. Bake at 190°C until golden, about 30-35 minutes.

Serves 8.




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Call Jasmine Sergeant of Team Commitment whenever you are curious of the value of your home.

Until then, please enjoy & feel free to share this selected recipe

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