

Italian Cherry Tart



Recipe By FoodieBook

Ref: 511

Heading: Puddings

Cuisine: Italian

Food Type: Vegetarian

No of Portions: 8

Ingredients & Prep

175 g plain flour

90 g butter unsalted soft

50 g icing sugar

1 egg med

1 tbsp water cold

Filling

400 g fresh black cherries without stalks & pitted

175 g almonds ground

175 g butter unsalted soft

175 g caster sugar

2 egg med beaten to frothy

Method

Step 1 - Pre-heat fan oven to 180'c, then 150'c to cook the tart.

Step 2 - Make the pastry by placing butter & sugar in a bowl & beat together with a electric hand mixer or a food mixer until light & fluffy, the add egg & mix in then add flour & mix in until just combined, bring pastry into a ball wrap with cling film flatten then place in the fridge to rest for an hour.

Step 3 - Use a 23 cm removable bottom non-stick tart tin, grease with extra butter, then roll out pastry to about 30 cm circle on a floured worktop, then using the rolling pin lift the pastry over the tin & line the tin using your fingers to push carefully into the corners, cut off excess pastry from around the edge, cut a 30 cm circle in a sheet of greaseproof paper & really scrunch it up, then use to line the pastry fill with dry rice or baking beans, bank up at the sides & bling bake for 15 mins then for a further 5 mins without the rice/beans to light brown, then remove to cool.

Step 4 - Now for the filling, in a bowl add butter & sugar then with an electric whisk or food mixer beat until light & fluffy, beat the egg to light & frothy then add with the ground almonds to the bowl & fold in with a silicon spatula.

Step 5 - Place the cherries evenly over the bottom of the pastry case then dollop on the filling over the top, put enough filling in to the top of the cherries, then bake in the oven for an hour at 150'c or until golden brown on top, turn the tart every now & then to cook evenly. Eat warm with double cream or ice cream.

Suggestion & Tips

You can whole blanched almonds then blitz them first in a food processor to a fine crumb.