



recipe no5

Cherry Frangipan Tart

Ingredients

- 1 roll of ready made puff pastry
- 350g fresh de-stoned cherries

Frangipane

- 225g/8oz butter, softened
- 1 vanilla pod, split and seeds scraped out (pod reserved)
- 225g/8oz caster sugar
- 5 free-range eggs
- 225g/8oz ground almonds
- 75g/3oz whole blanched almonds

Crumble Topping

- 50g butter
- 50g caster sugar
- 100g plain flour

Prep time - 30 mins

Cooking time - 40 mins

1 tart serves 8 people

Cost of used ingredients - £6.50

Method

1. Preheat oven to 180c.
2. Roll out the puff pastry onto a flat baking tray.
3. Beat the butter, vanilla seeds and sugar together in a bowl until pale and fluffy. Crack in the eggs, one at a time, beating well after each addition, until all of the eggs have been fully incorporated into the mixture. Fold in the ground almonds carefully by hand. Spread the frangipane mixture onto the pastry, leaving a 2 cm rim.
4. Scatter the cherries on the frangipane mixture. Cover the tart with crumble mixture and top with almonds.
5. Brush the edge of the tart with milk.
6. Bake in the oven for 30-40 minutes or until all brown.
7. Leave the tart to cool!
8. Serve with vanilla ice cream.

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