



Almond Crumble Tart

INGREDIENTS

Sweet pastry

- 125g butter (cold)
- 125g caster sugar
- 2g salt
- 1 large egg (55g)
- 250g plain flour

Pastry Cream

- 250g milk
- ¼ vanilla bean
- 50g egg yolk
- 50g caster sugar
- 30g cornflour
- 15g butter

Raspberry Coulis

- 100g frozen raspberries
- 30g caster sugar
- ½ lemon juice

Almond Crumble

- 50g almond meal
- 50g caster sugar
- 50g plain flour
- 1 pinch salt
- 50g butter (cold & cubed)



Serves: 8



Prep Time: 1 hr



Cooking Time: 30 min

METHOD

To make the Pastry (For 12 small rings or 1 x 24cm ring)

1. Preheat the oven to 160°C
2. In a large bowl, using the rub-in-method, rub in butter, sugar and flour together. Add the eggs and mix until the dough comes together.
3. Wrap in plastic wrap and chill in the fridge for at least 1-2 hours (it can be made in advance and kept in the fridge).
4. Roll out to 2 mm thick and chill in the fridge for 20-30 mins.
5. Place in the tart mould and blind bake at 160°C for 12-15min with stones inside until golden brown.
6. Let it cool down completely before using.

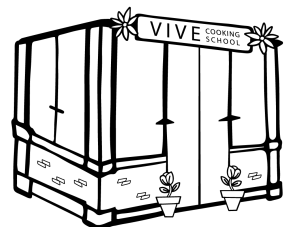
To make the Pastry Cream

7. In a saucepan, bring the milk and half amount of sugar (25g) to the boil with the vanilla bean to infuse it.
8. In a bowl mix egg yolk, the rest of sugar and cornflour.
9. Once the milk mixture is boiled, pour half the amount into the egg mixture and mix quickly, return to the pan with the rest of the milk mixture, mix and cook for 2 mins at least (minimum 85C) or until mixture re-boils.
10. Incorporate the butter at the end.



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11. Pour onto a clean tray lined with cling film, cover and cool immediately in the fridge for at least 1 hour (it has to be cold when using).

To make the Raspberry Coulis

12. In a saucepan, cook defrosted raspberry and caster sugar on low heat until thick and good consistency.
13. Mix in lemon juice to finish.

To make the Almond crumble

14. In a bowl, mix almond meal, sugar, plain flour and salt.
15. Add butter to dried ingredients, and mix it well with your hands, using the rub-in method.
16. Once it becomes sticky, break it into small pieces and bake it in a preheated oven at 160C for 15 – 20 minutes until golden brown.

Assembling

17. Place pastry cream, raspberry coulis on the bottom of the cooked tart shell.
18. Decorate with fresh berries and almond crumble in your own style.



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