



Summer Berry Tart

Just look how pretty this delicious tart is! The sweet, light frangipane and mascarpone balance perfectly with the fresh flavours of strawberry, kiwi and tart blueberries. Cutting the fruits into star shapes creates real impact.

Ingredients

For the pastry

1 batch of shortcrust pastry

For the frangipane

50g butter
50g caster sugar
1 egg
50g ground almonds
20g plain flour
1 tsp almond extract
Few strawberry slices

For the mascarpone layer

250g mascarpone
150g strawberry jam
1 tsp vanilla extract

To decorate

Strawberry, kiwi and blueberry

Method

Preheat the oven to 160°C (Fan). Roll your pastry to about 3-4mm thick. Line a 20cm tart tin with the shortcrust pastry and blind bake it. Let it cool completely.

To make the frangipane, cream butter and sugar. Add one egg and whisk. Then fold in the ground almonds, plain flour and almond extract. Spread a layer of frangipane on the baked tart case and some strawberry slices. Bake for 25-30mins and then cool.

For the mascarpone filling, whisk mascarpone with strawberry jam and spread on top of the cooled frangipane layer. Place in the fridge for an hour to set.

Then decorate with fresh fruits and berries. I cut the berries and fruits to star shaped flowers and position them around the edge, but that's completely optional.

Enjoy!