



Apricot Tart

Apricots in season are absolutely gorgeous orange mouthfuls of sweet, tart deliciousness! This tart makes the most of them.

Makes a 20cm tart

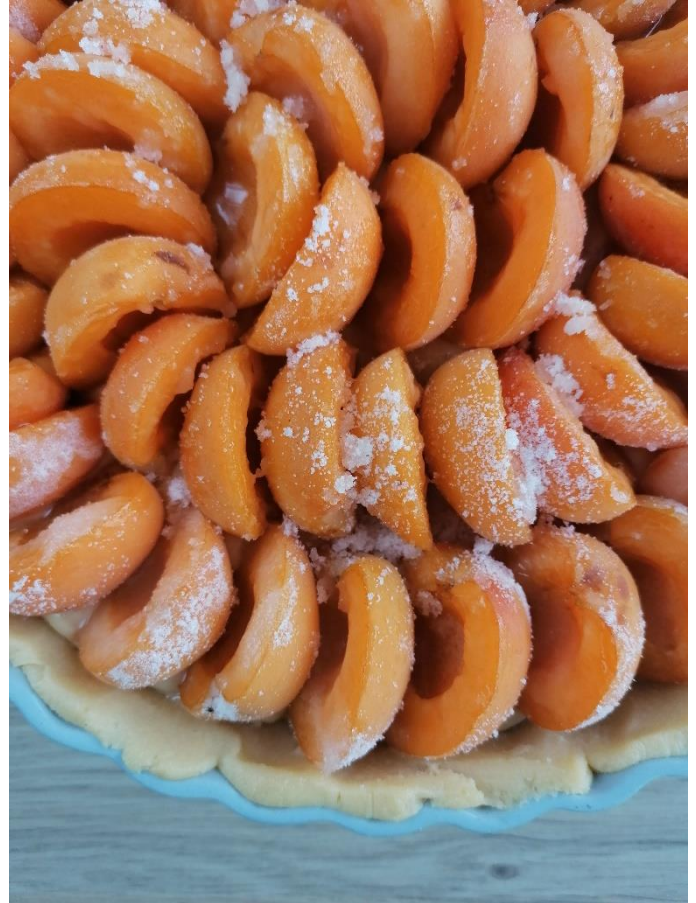
Pastry

150g plain flour
25g caster sugar
35g ground almonds
100g butter, chilled
1 small egg

1. Blitz the flour, sugar, ground almonds and butter in a food processor. Add the egg and blitz until the mixture comes together. Form into a log, wrap in cling film and refrigerate for 1 hour.

Filling

100g icing sugar
1 egg
100g ground almonds
300 – 400g apricots
2 tbsp caster sugar
20g flaked almonds
Extra icing sugar to dust



Hints, Tips and Adaptations

Use ground rice in the pastry and filling instead of almonds, if you are allergic. Omit the flaked almonds if necessary.

Try using plums instead of apricots

2. While the pastry is chilling, beat the icing sugar, almonds and egg together. Halve and stone the apricots.
3. Heat the oven to 180C/350F/Gas4
4. Take the pastry out of the fridge and cut it into slices about the thickness of a £1 coin. Lay the pieces in your tart dish and press into shape. Try to do this quite quickly so that the pastry doesn't warm and melt. Pour the filling into the bottom of the tart and put into the freezer for 10 minutes.
5. Toss the apricots with the caster sugar and arrange them in the tart case overlapping. Depending on their size, you might need to arrange them almost vertically.
6. Put into the oven and bake for 30 minutes.
7. Reduce the oven heat to 150C/300F/Gas2, remove the tart, sprinkle over the flaked almonds and dust with icing sugar. Bake the tart for a further 45 minutes.
8. Once ready allow to cool to just warm, serve with crème fraîche, yogurt or cream.