



BAKEWELL TART

Have a go at creating this delicious, classic English dessert! To treat yourself even more, serve with a scoop of ice cream, custard or cream!

This recipe is to serve 6 people, we wouldn't recommend adjusting the ingredients as the leftovers will keep.

INGREDIENTS

- 150g of puff pastry
- 250g of unsalted butter, melted or margarine
- 1 egg, beaten
- 7 egg yolks
- 250g of caster sugar
- 1 tbsp. of ground almonds
- 3 tbsp. of raspberry jam or any other jam will work as an alternative
- 1 handful of flaked almonds

METHOD

Preheat the oven to 180°C/350°F/Gas Mark 4

- Roll the pastry out to around 3-4mm thick and prick it all over with a fork to prevent it rising. Use the pastry to line a 20x3cm deep, sloping-sided, tart tin, shallow baking dish (Pyrex lid) or an oven-proof skillet will work fine also (if you know you have trouble with food sticking to your cookware, brush it with some more butter/margarine then sprinkle some flour in and shake it so the entire thing is covered and your pastry will stick to the flour instead of the cookware)
- Allow the pastry to rest for 1 hour in the fridge
- While the pastry is chilling, mix the butter, egg and extra yolks with the sugar and almonds in a large heat proof mixing bowl.
- Stir over a pan of simmering water for 3–4 minutes until it reaches a honey-like consistency
- Spoon the jam into the pastry base, then pour the filling over the jam. Scatter with flaked almonds and bake for 45 minutes, or until the top is golden and the filling just set. If it's browning too much, turn the oven down halfway through
- Serve with a generous scoop of ice cream, cream or even custard if you prefer