



Blackcurrant & Apple Frangipani Tart

Ingredients

Pastry

200g Plain Flour
45g Icing Sugar
100g Cold Cubed Unsalted Butter
1 Large Egg

Filling

150g Self Raising Flour
150g Unsalted Butter (room temperature)
150g Caster Sugar
90g Ground Almonds
3 Large Eggs
1 tsp Almond Extract
5 tbsp Blackcurrant jam
3 Eating apples (cored and sliced thinly)
2 Tbsp Demerara sugar

Method

- Pastry Put the flour, sugar and butter into a food processor and pulse until you have fine breadcrumbs. Alternatively rub the butter into the flour and sugar by hand until you have fine breadcrumbs.
- Add the egg and combine in the food processor or by hand until the pastry forms a ball.
- Wrap in cling film or similar and transfer to fridge to keep cool.
- Preheat the oven to 180 degrees centigrade (160 fan) or Gas Mark 4.
- Filling Put the flour, butter, sugar, almonds, eggs and almond extract into the bowl of a stand mixer and beat until it is pale in colour.
- Line a round 23cm tart tin with the pastry and spread the jam in a smooth even layer.
- Spread the filling on top of the jam and level.
- Prepare the apples by removing the core and slicing as thinly as possible. A few millimetres thickness is perfect.
- Then arrange the apples from the outside of the tart inwards in circles.
- Sprinkle the top with the demerara sugar.
- Bake for 40- 45 minutes until golden brown.