

Blackcurrant bakewell tart

New Holland declared this extremely tasty blackcurrant and almond tart its 2016 favourite !



Here is how to prepare it yourself (makes 8/10 portions)

pastry of blackcurrant tart:

100g butter

100g golden caster sugar

2 free range egg yolks

250g plain flour

1 tsp baking powder

2 tbsp cold water

filling of the blackcurrant tart:

200g ground almonds

200g sifted icing sugar

2 large tbsp. plain flour

300g fresh or frozen (thaw & drain first) blackcurrants with no strig or stalk

3 free range egg whites

Double cream or Crème Fraiche to serve

Tin: 25cm loose base round tin

Pastry method:

Mix butter, sugar, baking powder and flour to make breadcrumbs, add the egg yolks one by one, then enough of the water to make a firm but soft dough. Roll the dough into a ball, wrap it in clingfilm and chill in the fridge for at least 30 minutes. Sprinkle a little flour onto your worktop and roll the pastry out, it needs to be large enough to line your tin with a tiny overhang. Carefully push the pastry up the sides and into the corners. Trim off the overhang and make sure that you have no holes (these can be patched with the left over scraps. Chill for another 30 minutes

Preheat your oven to 200C/gas mark 6 and put in a baking sheet

Bake your tart case for 12 minutes till dry to the touch and biscuit coloured. Remove the tart case from the oven and lower the temperature to 170C/gas mark 3-4.

Filling method:

Mix together the ground almonds, icing sugar and flour. In a clean bowl, beat the egg whites till almost stiff, then fold the whites into the almond and sugar mixture with a metal spoon. Stir in the blackcurrants without overmixing and pour into your pastry case. Place your tart onto the middle shelf of the oven and bake for 50 minutes (check at 40 minutes to make sure that it isn't burning at the edges, if it is, cover with foil for the last 10 minutes).

When the filling is pale gold and lightly firm to the touch, remove and set aside to cool. Dust with icing sugar and serve warm with cream or crème fraiche.