

Blueberry and Raspberry Almond Tart

DESSERT

Ingredients

Pastry

- 6, 3/4 oz pastry flour
- 3, 3/4 oz Truly Grass Fed Salted Butter, chilled and diced
- 2 tbsp powdered sugar
- 1/2 tsp vanilla extract
- 1 egg yolk
- Chilled water

Filling

- 3, 3/4 oz Truly Grass Fed Salted Butter, softened
- 3, 3/4 oz caster sugar
- 2 eggs
- 5 oz ground almonds
- 3, 1/2 oz blueberries
- 3, 1/2 oz raspberries
- Zest of 1 lemon
- Powdered sugar, to dust
- Edible flowers
- Sprigs of lemon balm

Instructions

1. Line the base of a 14" x 5" rectangle baking tin with parchment. Brush the sides with melted butter and dust with flour.
2. Make the pastry dough. Place flour in a large bowl, then add butter and rub in with your fingertips until the mixture looks like fine breadcrumbs.
3. Add powdered sugar and egg yolk.
4. Add enough chilled water to form a dough. Roll into a small rectangle shape and press down. Wrap and leave to rest in refrigerator for 30 minutes.
5. On a floured surface, roll out the dough until it becomes thin. Fit into prepared baking tin.
6. Preheat an oven to 320° F.
7. Prepare the almond filling. Beat butter and sugar together until fluffy, then add eggs. Fold in ground almonds and lemon zest.
8. Spoon almond filling into baking tin and level out.
9. Arrange blueberries and raspberries on top.
10. Bake in oven for 40-45 minutes. Cover with foil if the top is browning too much.
11. Place on a cooling rack and leave in tin for 15 minutes before removing.
12. Dust with powdered sugar and decorate with edible flowers and sprigs of lemon balm.



Naturally Irish. Truly Delicious.