

APRICOT AND FRANGIPANE TART RECIPE



INGREDIENTS

- Butter, for greasing
- 500g sweet shortcrust pastry
- Flour, for dusting
- 4 large, or 6 small, apricots, halved and stoned
- 3–4 tablespoons apricot jam

FOR THE FRANGIPANE

- 125g unsalted butter, softened to room temperature
- 125g caster sugar
- 25g plain flour
- 125g ground almonds
- 1 large free-range egg, beaten

COOKING INSTRUCTIONS

SERVES 8-10

- 1 | Lightly butter a 25cm loose-bottomed tart tin.
- 2 | Roll out the pastry on a lightly floured surface to the thickness of a £1 coin (3mm). Use the pastry to line the tin, gently pressing it into the sides and leaving about 1cm overhanging the top edge.
- 3 | Use a fork to prick the base, then line with greaseproof paper and fill with ceramic baking beans or uncooked rice. Chill for 20 minutes.
- 4 | Meanwhile, preheat the oven to 200°C/Gas 6.
- 5 | When the tart case has chilled, blind bake it in the preheated oven for 15 minutes. Remove the paper and beans, then return the pastry to the oven for 5 minutes to cook the base.
- 6 | When cooked, use a sharp knife to trim the excess pastry level with the top of the tin and set aside to cool.
- 7 | Reduce the oven setting to 150°C/Gas 2.
- 8 | To make the frangipane, cream the butter, sugar, flour and almonds together, then slowly add the egg, mixing until fully incorporated. Allow the frangipane to rest for 5 minutes before smoothing it inside the pastry case.
- 9 | Cut each apricot half into 3 or 4 wedges and arrange them on top of the frangipane, skin side up. Push the apricots gently into the mixture, then bake in the preheated oven for 30–35 minutes until golden.
- 10 | Heat the apricot jam gently in a small pan for about 2 minutes until warmed. Remove the tart from the oven and brush with the melted jam while still warm.
- 11 | Leave the tart to cool slightly before removing from the tin and serving in slices.

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