

Apricot Frangipane Tart

serves 12

PREPARATION

- 1 You will need a 28cm (11in) round, loose-bottomed fluted tart tin, 3½cm (1¼-1½in) deep. Preheat the oven to 190°C/170°C fan/ Gas 5, and slip a heavy baking sheet inside to heat up.
- 2 First make the pastry, either by mixing the flour and butter in a food processor or by hand ? rubbing the flour and butter together with your fingertips, until the mixture resembles breadcrumbs. Add the sugar and mix in briefly, then add the egg and ½-1 tablespoon of water. Mix until the dough just holds together.
- 3 Roll the pastry out on a floured surface as thinly as possible, 1-2mm (1/16in) thick, and use to line the tin, making a small lip around the top. Prick the base of the pastry all over with a fork.
- 4 Next make the frangipane filling. Place the butter and sugar in the food processor (no need to wash this out first) and whizz until creamy, blend in the eggs, then mix in the ground almonds and almond extract. Alternatively, beat together with a wooden spoon if making by hand.
- 5 Arrange the apricot slices over the base of the pastry and spoon the frangipane mixture on top, spreading it evenly to cover the apricots.
- 6 Sit the tart tin on the hot baking sheet, and bake in the oven for 45-50 minutes until the pastry is crisp and the tart is golden brown.
- 7 To finish, make a glacé icing by mixing together the icing sugar and apricot juice, adding enough juice to give a pouring consistency and for the icing to hold its shape. Using a spoon, zigzag the icing over the tart and leave to set.
- 8 Remove the tart from the tin and transfer to a serving plate. Serve warm or cold.

INGREDIENTS

For the pastry:

- 175g plain flour, plus extra for dusting
- 75g cold butter, cubed
- 25g caster sugar
- 1 egg, beaten

For the filling:

- 75g butter, softened
- 75g caster sugar
- 2 eggs, beaten
- 75g ground almonds, plus extra for sprinkling (optional ? see tip overleaf)
- ½ tsp almond extract
- 2 x 400g tins ? apricot halves in natural juice, drained (reserving the juice), sliced and dried

For the topping:

- about 125g icing sugar, sifted
- 1/2 tbsp apricot juice from the tin