

Bakewell tart



Method

1. For the jam, put the raspberries in a small, deep-sided saucepan and crush them using a masher. Add the sugar and bring to the boil over a low heat until the sugar has melted. Increase the heat and boil for 4 minutes. Remove from the heat and carefully pour into a shallow container. Leave to cool and set.

2. Preheat the oven to 200C/180C Fan/Gas 6.

3. For the pastry, measure the flour into a bowl and rub in the butter using your fingertips until the mixture resembles fine breadcrumbs. Stir in the icing sugar. Add the egg and 1 tablespoon cold water, mixing to form soft dough.

4. Roll out the dough on a lightly floured work surface to the thickness of a pound coin. Line a few mini tartlet tins.

5. Line the pastry case with non-stick baking paper and fill with baking beans or uncooked rice. Bake blind for 15 minutes, then remove the beans and paper and cook for a further 5 minutes to dry out the base. Set aside to cool a little before adding the filling. Before putting filling in, use a peeler to tidy the edges of the pastry.

6. For the filling, spread the base of the pastry case with 2 tablespoons of raspberry jam.

7. Cream the butter and sugar together until pale and fluffy. Add the ground almonds, egg and almond extract and mix together. Spoon the mixture into the pastry case and smooth the surface using a palette knife.

8. Reduce the oven temperature to 180C/160C Fan/Gas 4 and bake for 20-25 minutes, until golden-brown and a skewer inserted in the centre comes out clean. Remove from the oven and leave to cool completely in the tin.

9. For the icing, sift the icing sugar into a bowl. Stir in the almond extract and about 1 tablespoon cold water to make a smooth, fairly thick icing. Place 2 tablespoons of the icing in a separate bowl and add a little pink food colouring gel to make a raspberry coloured icing. Spoon the pink icing into a small piping bag without a piping nozzle.

10. When the tart has cooled completely, spoon the white icing on top and spread to form a smooth surface. Pipe parallel lines of pink icing over the white icing, then drag a cocktail stick through the lines (at a 90 degree angle to the lines) to create a feathered effect. Leave to set.

Ingredients

For the jam

- 100g raspberries
- 125g sugar

For the sweet shortcrust pastry

- 110g plain flour plus extra for dusting
- 75g butter, chilled
- 10g icing sugar
- 1/2 large free-range egg, beaten

For the filling

- 75g butter, softened
- 75g caster sugar
- 75g ground almonds
- 1/2 large free-range egg, beaten
- 1/2 tsp almond extract

For the icing

- 150g icing sugar
- 1/2 tsp almond extract
- Pink food colouring gel