



Recipe of the Week

ORANGE ALMOND TART

Afternoon tea treat or a smart finale to a rich dinner

Ingredients

- 1 ½ sheets sweet short-crust pastry
- 100g butter softened
- 100g caster sugar
- 2 eggs, beaten, at room temperature
- 10g flour
- 100g ground almonds
- 1 tab grated orange zest
- 1 teasp vanilla essence

Method

1. Preheat the oven to 180 degrees C.
2. Line a tart tin with 1 sheet of pastry. Cover with baking paper, add rice or beans, then blind bake until light golden brown – takes about 20 minutes.
3. Remove the rice/beans and paper, then return to the oven for 5 more minutes to crisp up the base.
4. Beat the butter and sugar together until pale. Add beaten eggs and flour.
5. Fold in almonds, orange zest and vanilla essence.
6. Pour mixture into the tart case to about 1cm from the top.
7. Slice the ½ sheet of pastry into 1cm strips and arrange in a lattice on top.
8. Bake until golden brown and set. Cool slightly before serving