

BLUEBERRY & APPLE TART



Moderate



60 minutes



Dessert



8 servings

INGREDIENTS

PASTRY

125g butter, softened
125g golden caster sugar
1 egg
250g plain flour, sifted
30g ground almonds

FILLING

150g butter, softened
150g golden caster sugar
150g ground almonds
2 rounded tbsp plain flour
3 eggs
2 apples
1 punnet blueberries
icing sugar, for dusting



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COOKING STEPS

You will need a 9 inch loose-bottom tart tin about 1½ inch deep (if preferred, you can use ready-made sweet shortcrust pastry, about 500g to line the tin).

To make the pastry, cream the butter and sugar together in a food processor. Mix in the egg, then add the flour and ground almonds. As soon as the dough begins to form a ball, wrap it in clingfilm and chill for at least 2 hours; it can be kept in the fridge for several days.

Preheat the oven to 190C/170C fan/gas 5. Knead the pastry until pliable, then roll it out thinly on a lightly floured work surface and line the tart tin, gently pressing it in as necessary and trimming the excess. Line with baking paper, weight with baking beans and bake for 20 minutes until starting to colour at the sides, then remove the paper and beans.

For the filling, place the butter, sugar, ground almonds and flour in the bowl of a food processor and blend together, then add the eggs one at a time and mix to a smooth cream. Peel, quarter and core the apple and slice it lengthways. Pour the egg mixture evenly into the pastry case. Scatter or arrange the apple slices over the top, then dot over the blueberries. Bake for 45-50 minutes until golden, risen and firm.

Leave to cool and dust with icing sugar and serve warm with custard or ice cream.