



Raspberry & pistachio frangipane tart

SERVES 8-10 PREP 35 mins plus chilling COOK 1 hr 10 mins EASY V

'I've given the bakewell tart an upgrade in this version, packed with seasonal raspberries and green pistachios. Best served with raspberry sorbet.' **Liberty Mendez**

320g shop-bought shortcrust pastry
150g raspberry jam, beaten to soften
100g salted butter, softened
150g caster sugar
3 large eggs
75g pistachio paste (available online)

150g plain flour
75g ground almonds
50g pistachios, finely chopped
green gel food colouring (optional)
125g raspberries

- Heat the oven to 200C/180C fan/gas 6. Unroll the pastry over a 23cm tart tin, pressing into the corners, and allowing 1-2cm to overhang. Prick the base all over with a fork and chill in the fridge for 30 mins.
- Cover the pastry with baking parchment, then fill with baking beans. Bake for 15 mins. Remove the baking beans and parchment, and bake for another 10 mins until golden. Leave to cool for 5 mins, then trim off the overhanging pastry using a small knife.
- Turn the oven down to 180C/160C fan/gas 4. Spread the jam over the pastry base. To make the filling, beat together the butter and sugar with a wooden spoon for 3 mins until smooth. Gradually beat in the eggs until combined. Beat in the pistachio paste,

flour, ground almonds and pistachios until you have a smooth mixture. You can add a drop of green food colouring if your mixture is looking a little brown, depending on what pistachio paste you're using.

- Pour the filling into the tart case on top of the raspberry jam, dot the raspberries around it, and bake for 40-45 mins until set with a slight wobble in the centre. Leave to cool completely in the tin, then serve in slices.

PER SERVING 529 kcal • fat 30g • saturates 10g • carbs 53g • sugars 27g • fibre 3g • protein 11g • salt 0.5g

gf tip

This is delicious as a pudding with raspberry sorbet or custard.



LIBERTY MENDEZ

Liberty is Good Food's recipe developer. She was a pastry chef at the House of Commons before joining the team. She has a keen interest in baking and plant-based cookery.
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Samuel Groves
Made in England 1817

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