

# Plum and almond tart

## Ingredients

### For the pastry

- 375g/13¼oz plain flour, plus extra for dusting
- 15g/½oz sugar
- 225g/8oz unsalted butter, cut into cubes, plus extra for greasing
- 1 free-range egg
- 4 tbsp ice-cold water

### For the frangipane

- 200g/7¼oz unsalted butter
- 200g/7¼oz caster sugar
- 2 free-range eggs
- 200g/7¼oz ground almonds

### For the tart filling

- 5-6 ripe plums, each cut into eighths, stones removed

### To serve

- icing sugar, for dusting
- whipped cream or crème fraîche

## Preparation method

1. For the pastry, sieve the flour and sugar into a large mixing bowl. Tip the cubed butter into the bowl. Rub the butter and the flour between your thumb and fingertips until the mixture resembles fine breadcrumbs.
2. In a jug or small bowl, beat the egg together with four tablespoons of ice-cold water. Pour into the flour mixture.
3. Slowly bring the ingredients together with your hands to form a dough, being careful not to overwork it.
4. Knead the dough lightly on a clean, floured work surface, then wrap it in cling film and refrigerate until firm, at least 30 minutes.
5. For the frangipane, beat the butter and sugar together in a bowl until light and fluffy. Crack the eggs into the bowl one at a time, beating well after each addition. Add the ground almonds and mix well until combined. Set aside.
6. Preheat the oven to 180C/350F/Gas 4. Dust the work surface with flour and roll the chilled dough out thinly. Use it to line one large 25cm/10in tart ring or 6-8 individual tartlet rings 8cm/3¼in in diameter. Trim away any excess.
7. Spoon the frangipane into the tart case so that it comes about halfway up the sides. Smooth over the surface with a spatula and cover the frangipane evenly with the plums.



**30 mins to 1 hour**

preparation time

**30 mins to 1 hour**

cooking time

**6-8**

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**From** Kitchen Criminals

*Juicy plums and almonds are a match made in heaven in this delicious pud.*

- 8. Bake for 30-40 minutes (15-25 minutes for the tartlets), or until the pastry is crisp and golden-brown and the fruit is tender.**
9. Remove the tart(s) from the oven. Dust with icing sugar and serve warm with whipped cream or crème fraîche.